

Chicken broth for Vietnamese pho

<p>Ingredients</p> <ul style="list-style-type: none">• 6 litres chicken stock• 180 ml fish sauce• 6 slices galangal• 12 slices fresh ginger• 12 tablespoon chopped chives• 2 cinnamon sticks• 5 star anise• 3 tablespoons castor sugar• 2 teaspoons freshly ground black pepper	<p>Equipment</p> <ul style="list-style-type: none">• large saucepan or stockpot• fine mesh sieve
<p>What to do</p> <ol style="list-style-type: none">1. To make the broth, heat all ingredients together in a saucepan to simmering point and then simmer over gentle heat for 10 minutes until flavours infuse.2. Taste and adjust seasoning if necessary with extra fish sauce and lemon juice.3. Strain broth through fine mesh sieve into a clean pot, discard solids.4. Return the broth to the stove and keep warm.	