Chicken Noodle Soup

1 Brown onion halves (leave onion skins on, they add a nice color to the soup afterwards) and bacon in a flat pan. If they gain a little more color than necessary no worries (in fact it adds a nice taste), but don't completely burn them either.

2 One bird makes one pot of soup. Quarter gutted chicken (no need to separate the flesh from the bones) and blanch for two or three minutes in boiling water. Rinse thoroughly with cold water. Clean and roughly dice the vegetables for the stock base. Place chicken pieces, vegetables and bacon in a large pot. Add cold water to cover as well as the spices & herbs. Bring to a boil, then reduce heat to medium/ low and simmer for about 2.5-3 hours. Remove any foam that may be building up throughout the simmering process with a skimmer.

3 Remove chicken and strain the remaining mixture through a fine sieve or cloth (I prefer a clear broth). Skim off fat from the surface, season to taste and briefly bring to a boil again. For the last three minutes or so - add the small cut vegetables (the ones that will remain in the soup).

4 I prefer to cook pasta in a separate pot. This yields a clearer broth and in case I have leftovers, the noodles don't get all mushy - up to you. When done, arrange in a bowl with the chicken broth and some fresh parsley.

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Recipe source: own creation

Prep time: 15min., cooking: 2-3 hours

Ingredients (serves 4):

* 1 onion, halved (with skin)
* bacon, chopped (amount to taste)
* 2 carrots
* 1/2 celery tuber
* 1/2 leek (only the white/ light green parts)
* fresh thyme and parsley, chopped (amounts to taste)
* 2 bay leaves
* 1 boiler chicken, quartered
* 1.75 - 2l water
* salt, black pepper corns and freshly ground pepper, nutmeg
* finely chopped carrots and green onions (remain in soup!)
* 150g ditali rigati (pasta)

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