

More than 1 hour

Makes 3L

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Ingredients

- Bones from 2 rotisserie chickens (meat reserved, see cook's note)
- 4 carrots, cut into chunks
- 2 onions, quartered
- 2 stalks celery, cut into chunks
- 2 bulbs garlic, halved in the middle
- 4 bay leaves
- 2 sticks cinnamon
- 4 star anise
- 6 black peppercorns
- 2 Tbsp (30ml) apple cider vinegar (or white vinegar)

Method

1. Divide bones between two large pots.
2. Cover with cold water and bring to the boil.
3. Reduce heat and simmer for 15-20 minutes. (This blanches bones to remove any impurities that might cloud the stock.)
4. Drain and rinse bones thoroughly.
5. Arrange veggies, garlic and bones on baking trays in a single layer.
6. Roast at 200°C for 50-60 minutes, giving the trays a shake halfway through.
7. Transfer roasted bones and veg to one or two 5L pots, add spices and vinegar, and top up with water (enough to cover).
8. Simmer for 8-12 hours over low heat, skimming the surface occasionally. (Make sure bones are fully submerged at all times - top up with water if needed.)
9. Strain broth and discard veggies and bones.
10. Cool before transferring to a container.

#### **COOK'S NOTE**

Shred the chicken meat and use it for a warming bowl of Chicken Laksa soup. Not using the chicken immediately? Simply portion into ziplock bags and freeze for up to 2 months.

[Browse more chicken recipes here.](#)