

Fish Tom Kha Kai (Base 2)

Recipe for 4

Description

A tasty broth to uplift recipes, also can be enjoyed as is.

This can accompany poached fish dishes very well.

Note

Here is the link for the fish broth

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/3697/fish-broth-base-1>

A broth that you can freeze easily.

Ingredients

Fish Tom Kha Kai

- 500 Ml Fish Broth
- 3 Stick(s) Lemongrass
- 5 Unit(s) Kefir lime leaves
- 1 Unit(s) Cari Leaf
- 0.50 Unit(s) Curcuma root
- 15 Gr Red cari
- 500 Ml Coconut milk
- 1 Pinch(es) Saffron pistil
- 30 Ml Lemon juice
- 1 Tbsp Fish sauce Nuoc-mâm
- 15 Gr Palm sugar

Preparation

- Preparation time **45 mins**

Preparation

Finely chop the lemongrass, lime leaves and curry. Peel and slice turmeric

The broth

Bring the fish broth to a boil.

In another saucepan, heat the curry paste over a low heat, then add the minced ingredients. Cook for 3 minutes, then pour in the hot fish broth and cook for another 10 minutes.

Stir in the coconut milk and saffron, bring to the boil then lower the heat and simmer 20 minutes.

Off the heat, add the lemon juice, the nuoc-mâm and the palm sugar.

Mix and filter the Tom Kha Kai through a fine mesh seive, making sure to press firmly to extract all the wonderful flavours.

Allow to cool before refrigerating.

Bon appétit!