

Tom Ka Kai soup with chicken and lemon grass

Recipe for 4 persons



Description

Soup made of coconut milk, lemongrass and kaffir lime leaf topped with oyster mushrooms, and pieces of chicken breasts.

Note

Galangal is a close cousin of ginger. Widely used in Asian cooking, it has some lemony, peppery, minty aromas and accompanied by slight bitterness and pungency.

Ingredients

For the soup

- 1.25 Liter(s) Coconut milk haiku
- 200 Gr Oyster mushroom
- 12 Unit(s) Kafir lime leaves
- 2 Unit(s) Green onion
- 2 Tsp Minced coriander haiku
- 2 Unit(s) Bird's eye chili
- 60 Ml Fish sauce Nuoc-mâm
- 4 Stick(s) Lemon grass haiku
- 2 Unit(s) Lime
- 10 Gr Cornstarch
- 2 Piece(s) Galangal
- 5 Tsp Sriracha haiku
- 300 Gr Rice vermicelli haiku

Preparation

- Preparation time **30 mins**

General preparation

Cut the chicken into strips. Slice the green onion thinly. Slice the galangal. Crush the lemongrass stick with your knife handle. Slice the oyster mushrooms. Tear the kaffir lime leaves in half. Juice the

lime and slice thinly the chili. Chop the coriander.

Soup preparation

In a pot, put together the coconut milk and whisk in the cornstarch. Add in the galangal, lemongrass and kaffir lime leaves. Simmer for 10 minutes on low heat. Strain the broth in order to get rid of the herbs. Add in the chicken and mushrooms and simmer 5-10 minutes until the chicken is cooked. Add in the fish sauce and lime juice.

To serve

Serve in soup bowls and garnish with sliced green onion, chilis and coriander sprigs.

Bon appétit!