

Coconut broth, mirror quail egg, chorizo chips, Shimeji mushrooms sautéed with lemongrass |

Recipe for 4 portions

Description

Taste, taste and taste, that's what you get in this recipe full of flavors.

All in lightness, surprisingly nourishing.

Note

The link for the Tom Kha Kai broth

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/3698/fish-tom-kha-kai-base-2>

Ingredients

Broth

- 100 Gr Onion
- 2 Clove(s) Garlic
- 1 Stick(s) Lemongrass
- 15 Gr galangal bulb
- 2 Unit(s) Green onion
- 50 Ml Olive oil
- 1 Unit(s) White beans (540ml)
- 125 Ml Chicken stock
- 4 Unit(s) Quail egg
- 1 Pack Shimeji mushrooms
- 400 Ml Tom Kha Kai Bouillon
- 12 Slice(s) Spanish chorizo
- 8 Leaf(ves) Fresh oregano
- Salt and pepper

Topping

- 15 Sprig(s) Chives
- Salt and pepper

Preparation

- Preparation time **60 mins**

Preparation

Make your own Tom Kha Kai broth (see link in Chef's Tips), or use commercially available fish broth.

Prepare the concentrated chicken broth.

Peel and chop the onion, finely chop the lemongrass.

Peel and finely chop the garlic and galanga.

Drain the can of coconut well.

Finely chop the chives.

Beans

In a large saucepan with olive oil, sweat the onions, garlic, a stick of lemongrass and galanga. Add the coconut, mix well, add the Tom Kha Kai broth. Bring to a boil, then turn off the heat, the broth should coat the beans well.

Adjust the seasoning, leave on the counter.

Mushrooms

In a hot frying pan, with a good drizzle of olive oil, brown the Shimeji mushrooms and add half a stick of chopped lemongrass. Cook over high heat for 2 to 3 minutes, stir-frying them from time to time. Season with salt and pepper.

Eggs, Chorizo

In a hot frying pan, with a little oil and a knob of butter, break the quail eggs, cooking them like mirror eggs.

In the same pan as before, fry the chorizo slices for a few seconds, just to sweat them.

On the plate

Gently heat the coconuts in their stock.

In a soup plate, place a ladle of coconut, spread the mushrooms and chorizo on the coconut.

Place the quail egg on top, sprinkle with finely chopped chives and oregano leaves.

Pour the hot broth to finish before serving.

Bon appétit!