

Tom Ka Ka soup with chicken and lemongrass

Recipe for 4

Description

Lots of flavors in this classic soup of Thailand.

Ingredients

Tom Ka Ka

- 1 Unit(s) Chicken breast
- 1 Liter(s) Coconut milk
- 150 Gr Oyster mushroom
- 8 Leaf(ves) Kafir lime leaves
- 2 Unit(s) Green onion
- 6 Sprig(s) Fresh cilantro
- 1 Unit(s) Red hot chili
- 2 Tbsp Fish sauce Nuoc-mâm
- 1 Piece(s) Galangal
- 2 Stick(s) Lemongrass
- 1 Unit(s) Lime
- 2 Tsp Cornstarch

Preparation

- Preparation time **40 mins**

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.

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

Bon appétit!