

RECIPE: Tom Kha Kai – Coconut Soup with Chicken

Ingredients

125ml coconut milk
½ red onion
1 lemongrass
¼ onion
3 slices galangal
100gr chicken
1 tomato sliced in 8 pieces
1 tablespoon fish sauce
2 straw mushrooms
2 teaspoons sugar
1 pinch salt
½ lime
some coriander
some spring onion
2 big lime leaves (shredded, without vein)

Preparation

Warm up the coconut milk and add the red onion, lemongrass, onion and galangal. Add chicken, fish sauce, sugar and salt, tomato and straw mushrooms. Squeeze the lime into the soup, add coriander, spring onion and one bruised pepper. Let simmer.