

## Thai Chicken Soup in Coconut Milk

(Tom Kha Gai)

**THAI**food

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### Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

### Ingredients:

- 400g Chicken Breast (skinned)
- 4 Pieces of Galangal (sliced thinly)
- 1 Stick of Lemongrass (cut diagonally and crushed)
- 1 Bunch of Thai Coriander
- 5 Kaffir Lime Leaves (shredded)
- 5 Red Thai Chillies
- 5 Thai shallots (crushed)
- 1 Cup of Coconut Cream
- 1 Can of Coconut Milk
- 3 Teaspoons of fresh Lime Juice
- 2 Teaspoons of Fish Sauce
- 1 Can of Straw Mushrooms



**Cooking Time:** 15 to 20 minutes.

### Method:

1. Remove any fat from the chicken and slice it thinly.
2. Empty the coconut milk into the pan and bring it to the boil. Then add the lemongrass, shallots, coriander root, galangal and shredded kaffir leaves. Add the sliced chicken and simmer over a low-medium heat. Season to taste.
3. Once the chicken is cooked, add the coconut cream and stir into the soup. Once it returns to the boil, turn off the heat.
4. Finally add the red Thai chillies, coriander, fresh lime juice and fish sauce.
5. Serve hot as a starter or a tasty accompaniment to the main meal.