

Thai Tom Kha Gai Soup



Contain:  

Spiciness:   MILD

Serves: 



Prep Time : 15mins

Cooking Time : 20mins

Ingredients :

8 cups (2 litre)	of water
4 tbsp (60 mL)	Soy Asahi Seafood Stock
4 stalks	lemongrass
1 inch	galangal
10	kaffir lime leaves
10	cili padi
5 cloves	garlic
½ kg	chicken breast cubes
300 gm	oyster mushroom
1 tsp (5 mL)	salt
1 tsp (5 mL)	sugar
1 can (250 mL)	coconut milk
1 tbsp (30 mL)	fish sauce
8-10 tbsp (100mL)	lime juice
Handful	cilantro (garnish)
Handful	basil leaves (garnish)

Instructions :

1. Put two litres of water, one can of coconut milk and four tablespoons of Soy Asahi Seafood Stock into a pot and boil it.
2. Lightly pound the lemongrass to release the flavour. Cut it into the slices.
3. Take one inch chunk of galangal root and slice it into slices.
4. Tear the kaffir lime leaves to release the flavour.
5. Lightly pound the cili padi on the cutting board to release the flavour.
6. Peel the garlic. Put the garlic, cili padi, kaffir lime leaves, galangal and lemongrass into the boiling water.
7. Clean the chicken breast and cut it into chunks. Let the soup boil for 10 minutes and put the chicken into the soup.
8. Put in the oyster mushrooms. Let the soup boil for 2-3 minutes.
9. Adjust the taste of the soup with salt, sugar and fish sauce.
10. Turn off the heat and prepare the lime juice. Adjust according to taste. Garnish the soup with cilantro before serving.



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