

Tom Kha Gai

(Chicken Soup with Coconut Milk)

Buy (for 2 persons)

- Chicken breast 200 g
- Coconut milk 1 can
- Mushrooms 1 small can
- Galanga 1
- Lime juice 2 teaspoons
- Tomatoes 1
- Lemon grass 1
- Lemon leaves 2-4
- Thai coriander 1 stem
- Spring onions 2
- big chillies 1
- Thai bouillon 1 tablespoon
- Fish sauce 1 teaspoon

Prepare

- Slice meat
- Slice galanga; you need about 10 fine pieces
- Cut coriander and spring onions in pieces (about 1 cm long)
- Cut chilli diagonally in fine pieces
- Cut half of the tomato in pieces
- Tear the lemon leaves in 2-4 pieces

Cook

- Heat up 1 cup of water
- Add galanga slices, lemon grass, lemon leaves, chilli and Thai bouillon
- Add 5-7 tablespoons of coconut milk (from the concentrated part)
- Bring to boil, then add chicken and fish sauce
- Add mushrooms and tomato pieces
- Add coriander, spring onions and lime juice – FINISHED!

Tip

- If you prefer the soup to be creamier, add more coconut milk

Coconut Milk



Ka Ti

Mushrooms



Hed

Galanga



Khaa

Lemon Grass



Ta Krai

Lemon Leaves



Bai Ma Khrut

Thai Coriander



Phak Schii

Spring Onions



Tom Hom

Big Chilis



Phrik Tschii Fa

Thai Bouillon



Rod Thip

Fish Sauce



Naam Plaa