

# Tom Ka Kai soup with chicken and lemon grass

## Recette pour 4 personnes

**Description** Soup made of coconut milk, lemongrass and kaffir lime leaf topped with oyster mushrooms, and pieces of chicken breasts.

**L'idée déco** Galangal is a close cousin of ginger. Widely used in Asian cooking, it has some lemony, peppery, minty aromas and accompanied by slight bitterness and pungency.

## Ingrédients

For the soup

- 2 Unit(s) Chicken breast
- 1.20 Liter(s) Coconut milk
- 200 Gr Oyster mushroom
- 12 Unit(s) Kafir lime leaves
- 2 Unit(s) Green onion
- 6 Sprig(s) Fresh cilantro
- 2 Unit(s) Bird's eye chili
- 60 Ml Fish sauce Nuoc-mâm
- 4 Stick(s) Lemongrass
- 2 Unit(s) Lime
- 10 Gr Cornstarch
- 2 Piece(s) Galangal

## Préparations

Temps de préparation **30 mins**

General 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.

Soup 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.

To serve

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

**Bon appétit!**