

## Galangal, chicken and coconut soup - Tom Ka Gai

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Tom Ka Gai is a Thai aromatic traditional soup with coconut milk and intensely flavored with galangal, lemon grass and kaffir lime leaves.

### Ingredients

4 lemon stalks, roots trimmed  
 2 x 14 fluid ounce cans coconut milk  
 3 cups chicken stock  
 1 inch piece fresh galangal, peeled and finely sliced  
 12 black peppercorns, crushed  
 15 kaffir lime leaves, torn  
 11 ounces skinless, boneless chicken breast, cut into thin strips  
 6 ounces button white mushrooms, halved and sliced  
 4 ounces baby corn cobs, quartered lengthways  
 4 tablespoons lime juice  
 3 tablespoons Thai fish sauce  
 To garnish:  
 2 to 3 red chilies, seeded and finely chopped  
 ½ cup of green onions, finely sliced  
 ¼ cup of fresh coriander leaves

<b>Preparation Time</b>	20 min	<b>Difficulty</b>	Very simple
<b>Portions</b>	8 servings	<b>Yield</b>	
<b>Country/Region</b>	Thailand		
<b>Vegetarian</b>	No		

### Preparation

#### Preparation steps:

Cut off the lower 2 inches from each lemon grass stalk and chop it finely. Bruise the remaining pieces of stalk, by crushing them lengthwise with a pestle. Bring the coconut milk and chicken stock to a boil in a large pan over medium heat. Add the chopped and bruised lemon grass, the galangal, peppercorns and half the kaffir lime leaves, reduce the heat to low and simmer gently for 10 minutes.

Strain the soup into a clean pan. Return the soup to a low heat, and then stir in the chicken strips, mushrooms and corn. Simmer gently, stirring occasionally, for 5 to 7 minutes, or until the chicken is cooked.

Stir in the lime juice and fish sauce, then add the remaining lime leaves. Ladle into warm bowls and serve, garnished with chopped chilies, spring onions and coriander leaves.

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### Notes

No Description available