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Aromatic Tom Kha Coconut Galangal Soup

Recipe by Taya Meeikeaw

Ingredients

1½ cups	coconut milk
½ cups	water
1 stick	fresh lemongrass, bruised and sliced diagonally into 4cm pieces
2" piece of	fresh galangal, sliced 5mm thick
4	fresh kaffir lime leaves, remove the stems and torn into half
300 grams	boneless chicken thigh, sliced into strips
½ cup	red onion, cut into thin 5cm wedges
1 cup	mushrooms of your choice, cut into small chunks

Seasoning

a few pinches of	salt
2 teaspoons	narm prik pow - chilli paste in soya bean oil, Pantai brand
2 tablespoons	Thai fish sauce, Mega Chef brand
1-1.5 tablespoons	lime or lemon juice, freshly squeezed
1 teaspoon	palm sugar, shaved

Garnish

½ cup	coriander, leaves & stems, cut into 1cm pieces
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Method

1. In a medium size pot add coconut milk, water with lemongrass, galangal, kaffir lime leaves and onion. Bring to the boil and reduce the stock to medium heat on a hard simmer for 10 minutes while preparing other components.
2. Remove the herbs from the stock if desired before the next step. Traditionally all the herbs are left in soup for maximum flavour and aroma.
3. Add all the seasonings. Stir well to combine and bring to the boil.
4. Return to medium heat before adding chicken, allow it to cook then mushrooms.
5. Allow mushrooms to cook briefly yet still retaining its firm texture.
6. Taste for a balance of salty, sour and spicy. Make any adjustments if needed.
7. Finish the soup with fresh coriander and serve as an entree or as part of a main course with Thai jasmine rice.

Serves: 2

Preparation & Cooking Time: 15 minutes

