

## Chicken and Coconut Soup (Kai Tom Kah)

The Essential Thai Cookbook, P. 12

Preparation: 15 minutes

Cooking: 1 hour

Serves: 4-6

- 5 cups chicken stock
- 3 chicken breast portion (HdeH use combination of 1 ½ chicken and mushrooms)
- 1 onion, finely chopped
- 3 stalks lemon grass, cut into 3 pieces and crushed
- 3 kaffir lime leaves
- 8 slices peeled root ginger
- 1 ½ cups coconut milk
- Juice of 1 lime (HdeH or more)
- 2 teaspoons brown sugar
- 2 fresh red chiles, seeded and chopped (HdeH Japanese spices)
- A few basil leaves



Photography: The Essential Thai Cookbook

1. Bring the chicken stock, breast portions, onion, lemon grass, lime leaves, and ginger to a boil. Cover the pan and simmer for 40 minutes.
2. Strain the stock into a clean saucepan. Add the coconut mil, stirring until blended. Bring to a boil and then simmer gently over a low heat for 10 minutes.
3. Bone the chicken portions and remove the skin. Cut the meat into very thin slices.
4. Stir the limejuice, sliced chicken and brown sugar into the soup. Simmer for 2-3 minutes and then serve garnished with chiles and fresh basil leaves.