

Tom Kha Gai

source: A Thai cooking course I took in Sydney

Ingredients:

1 can (500ml) coconut cream/milk
1 tbsp chilli powder
2 stalks lemongrass, white part only, peeled and cut into 1-inch pieces
1 inch piece galangal, thinly sliced
2tbsp coarsely chopped (sliced) shallots, preferably pink
~3 small fresh chillies, sliced (1.5-2 crushed red ones)
8 mushrooms, quartered
500g chicken breast fillet, thinly sliced
2-3 tbs fish sauce, to taste
5-10 kaffir lime leaves, stemmed (and halved)
1/2 cup coarsely chopped cilantro
2 tbs fresh lime juice (lemon juice)
2 scallions (green onions) chopped
1 tbs chilli jam

Directions:

In a large saucepan over high heat, combine coconut cream/milk + 1/3 can of water (to make sure you get all the coconuty goodness – and add more water if desired), lemongrass, galangal, shallots, and chillies.

Bring to a boil then reduce heat and simmer 3-5 minutes.

Return to boil and add chicken, stirring well. Add fish sauce and lime leaves. Add mushrooms when the chicken is almost done. Return to a boil.

Add half the cilantro and turn off the heat.

Stir in lime/lemon juice. Transfer to bowls and garnish with scallions and remaining coriander.

Hint: for a less rich soup, replace coconut cream with equal amount of coconut milk.

Note: avoid overboiling coconut milk. I don't remember why, but the teacher said that's bad.