



---

Posted on 17 September 2012  
*by ewfood*

## Tom Kha Gai

## Ingredients

32fl oz. chicken stock  
1 small stalk lemongrass  
4 lime leaves  
4 thin slices of ginger  
2 thai chillies sliced (or whole if you don't like a very spicy soup)  
2 cloves garlic, crushed  
1 pkt. mushrooms  
0.5lb. chicken, cooked and shredded  
1.5fl oz. fish sauce  
2 lime's juice  
1 can unsweetened coconut milk  
handful fresh coriander, roughly chopped (as garnish)

### Servings

4

### Person

### Preparation Time

1

hr

### Cooking Time

2

hr

## Preparation

- 1 In a pot pour the stock and add the garlic, ginger, lemongrass, lime leaves and chili. Cover and simmer for 10 minutes
- 2 Remove the lid and add the remaining ingredients except for the coriander. Simmer for a further 5-10 minutes uncovered
- 3 Serve into individual bowls and garnish with a generous amount of coriander

## Cooks Note

Preparation time: 1 hour; Cooking time: 2 hours; Serves 4

---