Tom kha kai



Ingredients

1 |

- 2 chicken fillets
- 4 dl coconut milk
- 6 dl chicken stock
- 15 g Bresc Lemongrass puree
- 5 g Bresc WOKchilli
- 10 lime leaves
- 5 g Bresc Garlic chopped
- 15 g Bresc Ginger Puree
- 1 onion, chopped
- oil for gentle frying
- fish sauce

Used Bresc products



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Green & red chilli WOK 450g



Bresc Lemongrass puree 450g



Ginger puree 450g

Preparation method

Cut the chicken fillet into strips. Fry the onions softly without letting them brown, then add the chicken, lemongrass, ginger, lime leaves, pepper and garlic. Fry everything with onions. Add the chicken stock. Allow to boil and then add the coconut milk. Allow the soup to simmer for half an hour. Remove the lime leaves. Add the fish sauce to taste. Garnish the soup with spring onions rings, bean sprouts, coriander, red chilli and wild mushrooms.

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