



## TOM KHA KUNG

Tom Kha is a spicy and sour soup with a coconut milk base, popular all-around Thailand and one of the favourites of our members while visiting Karma Apsara.

### Make the Tom Kha Stock Base:

Add the coconut milk to a medium size saucepan and set over medium-high heat. Clean and chop the lemongrass. Slice the galangal into 3-5 thin pieces. Crush and tear the lime leaves with your hands to release their oils. Add the lemongrass, galangal, and lime leaves to the saucepan. Bring to a rolling boil, then reduce to a simmer. Continue to simmer for 15 minutes. This is your Tom Kha stock base.

Add to the saucepan the the sugar, fish sauce, and lime juice. Taste and adjust the seasoning to taste. Chef Bow corrects the flavour to obtain a perfect Umami and sour balance. Once it's seasoned to perfection, add the shrimps, onion, tomatoes, mushrooms, and remaining kaffir lime leaves. Simmer for 2 more minutes. Taste and adjust the seasoning once more. Remove from the heat and serve in a wide bowl. Gather the shrimps in the centre of the bowl rising above the soup. Add a sliced red chilli and a kaffir lime leaf on top.

Best served with a side of Jasmine rice.

For 1 serving.

### Ingredients:

- 4 Shrimps
- 250 ml Coconut milk
- 1 Lemongrass stalk
- 1 Kaffir lime leaf
- 100 gr Piece galangal
- 1 Small tomato
- 50 gr Eringi mushrooms
- 1 Small white Onion
- 1 Teaspoon fish sauce
- 1/2 Teaspoon lime juice
- 1 Pinch of white sugar
- 1 Pinch of salt