Coco Tara Thai coconut soup with chicken „Tom Kha Ghai"

Tom Kha Gai (Tom: gekocht, Kha: Galgant und Gai: Huhn)
Die Basis der Suppe besteht aus Coco Tara Coconut Milk, Zitronengras, Galgant (eine Ingwerverwandte) und Limonenblättern.

Zutaten:
750 ml Water
500 ml Coco Tara Coconut Milk
250 g Fillet of chicken breast
3-4 Lemon leaves
3 Stalks lemon grass
5-10 thin Slices of Galgant ginger
1 pc. Coriander root
2 pcs. Spring onions (lower white section)
5-10 pcs. Thai Chilis "Prik Kee Noo"
250 g Straw mushrooms (alternatively, fresh button mushrooms if not available)
1-2 tbsp. Palm sugar
Salt or fish sauce
Juice of 3-5 limes
Garnish with coriander leaves and spring onions

Preparation:
Flatten lower part of lemon grass (white section) with the flat side of a knife, add slices of Galgant ginger, coriander root, spring onions and lemon leaves to cold water in saucepan, simmer for at least 1 ½ to 2 hours.
Add Coco Tara Coconut Milk, flattened chilis and chicken meat, cut into strips, cook until done.
Cut straw mushrooms in half, add and simmer for another 5-10 minutes.
Add palm sugar, salt or fish sauce and lime juice to taste, serve with coriander leaves and rolls of spring onions as garnish.
Serve with steamed Thai jasmine rice.