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Name of dish	Thai Tom Kha Gai (Chicken with galangal in coconut milk soup)	
Ingredients	Ingredients	Quantity (Makes 4 - 6 servings) Preparation time ~30 minutes
	Chicken tenders	300 grams - diced to about 1 cm cubes
	Water	400 cc
	Sea Salt	¼ teaspoon
	Young galangal root	About 3 cm long - thinly sliced
	Lemon grass	2 stems - thinly sliced
	Coconut milk	250 cc
	Kaffir lime leaves	6
	White Hon Shimeji Mushrooms or other mushrooms	150 g
	Lime juice	3 tablespoons
	Fish sauce	2 tablespoons
	Thai red chilies	3 - lightly pounded (adjust for heat)
	Thai dry red chili	1 - Sautéed then crushed (adjust for heat)
	Coriander leaves	8
Directions	1. Pour the water into a heavy saucepan, add the salt and bring to boil. 2. Put the galangal root, lemon grass and chicken pieces into the salty	

	<p>boiling water.</p> <p>3. Slowly pour coconut milk into the boiling mixture while stirring. Lower the heat.</p> <p>4. Add Kafir lime leaves, mushrooms, lime juice, fish sauce and chili peppers.</p> <p>5. Place coriander leaves on top when ready to serve.</p>	
<p>Other relevant information (e.g. origin or story behind the recipe)</p>	<p>It is a homemade recipe adapted for modern day lifestyle. Originally, our family chef a Thai native, would do everything without measurements and use fresh coconut milk from scratch. I adapted this dish by using a measured portion of meat, and canned coconut milk.</p>	