

Thai Chicken Broth



Serves: 4

Profitability:

Steps:

Heat the oil in a suitably sized saucepan, gently fry the shallots and garlic until soft but with not too much colour.

Stir in the ginger, chilli, red peppers and mushrooms.

Add the Essential Cuisine Chicken Stock mix, coconut milk and cream, bring to the boil.

Stir in the Thai curry paste, fish sauce, lime leaves and lemon grass.

Simmer for 5 minutes then add the chicken strips, stirring well to separate the flesh.

Cook for 5-10 minutes or until the chicken is fully cooked through.

Remove the lime leaves and lemon grass stalks, add the lime juice, add hot water to adjust the consistency if required.

Season to your taste with sea salt and freshly ground pepper.

Your Thai Spiced Chicken and Coconut Broth is now ready to serve.

Ingredients:

Cooking oil 10ml

Banana shallot finely sliced 100g

Garlic clove 1 Crushed

Ginger root finely shredded 20g

Red chilli ½ finely sliced with no seeds

Sliced red pepper 100g

Button mushrooms small 100g washed

Essential Cuisine Chicken Stock 20g

Coconut milk 800ml

Double cream 200ml

Barts red Thai curry paste 1tbsp (or to taste)

Thai fish sauce 2tbsp

Kaffir lime leaves 2

Lemon grass sticks 2 lightly crushed (will be removed)

Skinless chicken breasts 4 small, cut into long strips

Fresh lime juice 1tbsp

Freshly ground pepper good Twist of

Sea Salt season to your taste

Chopped coriander 1tbsp