TOM KHA (GALANGAL SOUP WITH TOFU AND MUSHROOM)

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YIELD
2 SERVINGS

PREPARATION AND COOKING TIME
50 MINUTES

EQUIPMENT NEEDED
KNIFE, CUTTING BOARD AND MEDIUM POT

INGREDIENTS

- 2 CUP OF WATER (OPTIONAL VEGETABLE BROTH – NO SODIUM)
- 1 SHALLOT, DICED
- 1/2 CUP OF GALANGAL ROOT, SLICED 1/8 INCHES WITH SKIN
- 1 STALK OF LEMONGRASS, POUNDED WITH THE SIDE OF A KNIFE OR MORTAR THEN CUT INTO 2-INCH LONG PIECES
- 1 CAN OF THICK OR CREAM COCONUT MILK
- 1 CUP OF MIXED MUSHROOM (ANGEL, SHITAKE, BUTTON, OYSTER, SHIMEJI)
- 1 POUND BLOCK OF FIRM TOFU, CUBED INTO BITE-SIZED CUBES
- 1 TABLESPOON OF COCONUT SUGAR
- 1 1/2 TEASPOON OF SALT
- 4 TABLESPOON OF SOY SAUCE
- 4 KAFFIR LIME LEAVES
- 4 OF THAI CHILIES, DIAGONAL SLICED OR SMASHED
- 1 TABLESPOON OF LIME JUICE
- 1 TABLESPOON OF THAI CHILIES OIL
- 1/4 CUP FRESH CILANTRO, FOR GARNISH
METHOD

1. IN A MEDIUM POT, PUT WATER INTO BOIL THEN ADD SHALLOT, GALANGAL ROOT AND LEMONGRASS. REDUCE THE HEAT SIMMER UNCOVERED FOR 30 MINUTES.
2. ADD COCONUT MILK, MUSHROOMS AND TOFU. THEN ADD COCONUT SUGAR, SALT, SOY SAUCE, KAFFIR LIME LEAVES AND THAI CHILIES. LEAVE FOR 5 MINUTES.
3. BEFORE SERVING, PUT LIME JUICE AND CHILI OIL INTO SERVING BOWLS. PUT THE SOUP INTO BOWLS THEN GARNISH WITH FRESH CILANTRO.