



Tom Kha Gai with Banana Blossom (Chicken Soup with Coconut Milk and Banana Blossom)

Ingredients

• Chicken Thighs or Drumsticks (cut into pieces)	250	g
• Ripped or Sliced Boiled Banana Blossom	½	
• Coconut Milk	500	ml
• Thin Sliced Young Galangal	½	cup
• Lemongrass (pounded or cut into big pieces)	2	stalks
• Ripped Kaffir Lime Leaves	4	
• Bird's Eye Chillies (pounded roughly)	5	pcs
• Lime Juice	2	tbsp
• Fish Sauce	1	tbsp
• RosDee Chicken Flavour	½	tbsp
• Coriander for Garnishing		

Our Product



RosDee
 Chicken Flavour
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Cooking Method

1. Boil the coconut milk over medium heat until hot. Add **RosDee Chicken Flavour**. Then, add galangal, lemongrass and kaffir lime leaves. Boil until cooked.
2. Add chicken meat and wait until the soup boils. Then, add banana blossom and boil until cooked.
3. Turn off the stove. Add lime juice, fish sauce and chillies.
4. Garnish with coriander and serve.