



KHAO SOI GAI

Coconut curry chicken noodle soup

Preparation Time: 20 minutes

Cooking Time: 15 minutes

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Ingredients:

Khao Soi Paste

- 3 dried chillies
- 1 tsp coriander seeds
- 2in piece coriander root
- 1in piece turmeric
- 1in piece Thai ginger
- 1 red onion
- 5 small garlic cloves
- 1 tsp crushed brown cardamon seeds

Garnish

- Coriander leaf
- Spring onion
- Red onion
- Chilli oil
- Pickled radish

Cooking Instructions:

Paste

1. Cut sweet red chilli and coriander root into pieces
2. Add all ingredients **except** for cardamon seeds to a dry wok and cook over a medium heat stirring continuously for approximately 5 minutes
3. Put the cooked spices in a mortar and pestle and crush into a smooth paste
4. Add cardamon seeds and mix into paste (as an alternative you can use Red Curry paste and then add cardamon to it)

Sauce

1. Put 50ml of coconut cream in a wok and bring to the boil
2. Add curry paste, mix together and bring back to the boil
3. Add the chicken and the coconut milk
4. Boil for approximately 5 minutes until the chicken is cooked
5. Add palm sugar, salt and soy sauce to taste
6. Boil the noodles in hot water for 2 minutes until al dente
7. Add small teaspoon of oil to prevent them sticking
8. Fill a pan with oil and heat
9. Add egg noodles until they are just starting to turn golden
10. Remove quickly and drain

Garnish

1. To serve place a portion of fresh noodles in a bowl
2. Add coriander, red onion and pickled radish

Soup

- 50 ml Coconut cream
- 200ml Coconut milk
- 1 Chicken breast sliced thinly
- 2 tbsp palm sugar
- 2 pinches salt or fish sauce
- 1 tsp soy sauce
- Egg noodles fresh - soaked in boiling water for 2 minutes
- Egg noodles for deep frying

3. Add a ladle of soup, crush the fried noodles on top
4. Add a swirl of coconut cream to the top