

100%  
NATURAL

# TOM YAM KAI

*Chicken Hot-sour Soup*

## INGREDIENTS

ZUTATEN

SPICES BOWL TOM YAM KAI

Tomyam paste, Chicken, Thai chilli paste,  
Coconut milk, Garlic, Shallots, Lemongrass,  
Hot chilli, Vegetables, Lime juice, Lime leaves

FOR 2-4 PERSONS

COOKING TIME: 30 MINUTES

## Let's cook

### Step 1



#### Frying spices

Fry garlic, shallots, then chicken.  
Add tom yam paste and chilli paste

### Step 2

#### Pouring Bouillon

Pouring water and dissolve bouillon  
paste. Add smashed lemongrass,  
kaffir lime leaves. Let it  
cook, then add  
vegetables.



### Step 3

#### Spicing up

Spice it up with fish sauce. Add  
coconut milk

### Step 4



#### Adding other tastes

Add hot chilli and  
lime juice as much  
as you like.

### Step 5

#### Serving immediately

Serving with warm jasmine rice.



## TOM YAM KAI

**T**om Yam is a well known hot and sour clear soup in Thailand, neighbouring countries and around the world. Tom means boiling, Yam refers to Thai salad with lime juice.

Tom yam paste is made of all fresh herbal ingredients such as galangal, lemongrass, kaffir lime leaves, kaffir lime peel, shallots, Thai chilli, garlic, etc. mixed with vegetable oil.

The most popular dish is called Tom Yam Kung (Kung = Shrimp) cooking with coconut milk as slightly mild taste variation of original soup.



# Bon Appetit !