



# COCONUT SOUP WITH GINGER AND CHICKEN



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

**300 g** Chicken breast fillet, finely diced

**3 tbsp** Asian fish sauce

**2 tbsp** Soya sauce

## FOR THE SOUP

**250 g** QimiQ Classic, chilled

**250 ml** Coconut milk

**500 ml** Chicken stock

**5 g** Ginger root, peeled

**5 g** Lemongrass

**1** Red chilli pepper, fresh, cored

**40 ml** Lemon juice

**1 tsp** Sugar

Coriander leaves, to garnish

## METHOD

1. Mix the Asian fish sauce and soya sauce together. Add the chicken meat and marinate for approx. 10 minutes.
2. Heat the coconut milk and chicken stock. Add the ginger, lemon grass (chopped into 3 cm long sticks, or dried), chili, lemon juice and sugar and cook at low heat for a further 5 minutes.
3. Add the marinated chicken and allow to draw for 5 minutes in the soup.
4. Finish with the cold QimiQ Classic and serve garnished with coriander leaves.