



COCONUT SOUP WITH GINGER AND CHICKEN



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

300 g Chicken breast fillet, finely diced

3 tbsp Asian fish sauce

2 tbsp Soy sauce

FOR THE SOUP

250 g QimiQ Classic, chilled

250 ml Coconut milk

500 ml Chicken stock

5 g Ginger root, peeled

5 g Lemon grass

1 Red chilli pepper, fresh, cored

40 ml Lemon juice

1 tsp Sugar

Cilantro / 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 cilantro leaves.