

Soups

LEMONGRASS SOUP WITH SATE'S

soup

60 g portobello mushrooms	Clean the mushrooms and cut into quarters.
100 g spring onion	Clean about 50 g the spring onion, cut the white and light green part into small rings.
2 Chilis	Cut 1 chili into thin rings.
2 lemon grass	Peel the ginger and grind it.
2 tsp fresh ginger	Heat oil in a wok, steam the spring onion, mushrooms, chilis and lemon grass for about 4-5 min .
2 tbsp oil	Add rice wine , coconut milk and chicken broth and season with little salt and ginger, let it brew for about 30 min.(low temp.)
100 ml rice wine	Puree the soup, let it rest for 5 min and sieve it.
600 ml coconut milk	Parry the chicken breast and cut it into stripes.
800 ml chicken broth	Cut the shrimps in half and clean it. Marines in the chilli sauce and cool it.
Salt	Cut lemon grass into half and point it on top. Clean the remaining spring onion and cut it into rings. Remove the seeds of the chilis and cut into small cubes.

Sate'

1 chicken breast	Spear the chicken and shrimps by turns onto the lemon grass.
6 rare shrimps large 20 g	Heat oil in a non-stick-frying pan and fry the sate' by middle temperature about 4-5 min.
1 tsp Sweet-Chili-Sauce	Heat some soup bowls, sprinkle some rings of spring onion and very small chilli cubes on top and place a Sates on top of each bowl, serve immediately.
3 lemon grass	