

# TOM KHA SOUP

PAIRED WITH 2020 NEBBIOLO | YIELDS 6 SERVINGS

## INGREDIENTS

- 4 cups Vegetable Stock
- ½ bunch Cilantro Stems, tied
- 3 tablespoons Seaweed, wakame (used to replace fish sauce)
- 1 can Coconut Milk, 14 oz
- 1 tablespoon Palm Sugar or Light Brown Sugar
- 1 stalk Lemongrass, washed and cut into 1" pieces
- 1 cup Onion, julienned
- 2 each Thai Chili Peppers (optional)
- 1½ inch piece Galangal Root, sliced
- 3 each Kaffir Lime Leaves, bruised
- 1 teaspoon Chili Garlic Sauce
- 1 cup White Mushrooms, sliced
- ½ cup Baby Corn, cut on the bias
- 2 tablespoons Coconut Aminos
- 1 ounce fresh Lime Juice
- ½ cup fresh Cilantro, rough chopped
- 12 Cherry Tomatoes, halved

## METHOD

1. Combine the vegetable stock, cilantro stems and wakame in a saucepan. Bring to a boil then turn to a simmer and cook for 20 minutes to extract the flavors of the cilantro and wakame.
2. Strain the cilantro and wakame solids out of the broth. Place the broth in a large dutch oven or stock pot over high heat and bring to a boil.
3. Next, add the coconut milk, palm sugar, lemongrass, onion, chillies, galangal root, lime leaves and chili garlic sauce and stir to combine. Heat mixture to a boil.
4. Add the mushrooms, baby corn, coconut aminos and lime juice and reduce heat to a simmer. Cook for 5 minutes.
5. Taste and adjust seasoning, if needed.
6. Add the cilantro and tomatoes and heat for 2 additional minutes. Serve immediately.