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Sam & Forest Leong
HACO Culinary Ambassadors

Stocks

The secret to any great dish is in its stock.

Galangal Lobster Soup With Shimeji Mushroom

Serves 4

20ml cooking oil
500g lobster meat, roughly cut

40g **Haco Chicken Stock**
1 ltr warm water
100g galangal, scraped and thinly sliced
3 kaffir lime leaves, cut into halves
1 lemongrass stalk, cut into 2-cm lengths
60ml coconut cream
100g shimeji mushrooms
Lime juice and salt, to taste

4 coriander sprigs, for garnishing
1 bird's eye chilli, thinly sliced, for garnishing

- Heat the cooking oil in a sauté pan and sear the lobster meat until lightly browned.
- Mix the **Haco Chicken Stock** and a litre of warm water in a stock pot and bring liquid to a boil. Add in the seared lobster meat, sliced galangal, kaffir lime leaves and lemongrass stalk and boil for about 5 minutes. Add in the coconut cream and boil for a minute, then add in the shimeji mushrooms and boil for another minute. Remove the lobster soup from the heat, and season to taste with lime juice and salt.
- Ladle the galangal lobster soup into each warmed serving bowl, garnish with a sprig of coriander, and sprinkle with the sliced bird's eye chilli.