

## 燒鴨香茅湯 - Roasted Duck and Lemongrass Soup

2 人用 (servings)

### 材料 Ingredients

雞湯	½ 杯	Chicken stock	½ cup
椰奶	1 杯	Coconut milk	1 cup
椰漿	1 杯	Coconut cream	1 cup
香茅	2 支	Lemongrass	2 stalks
泰國檸檬葉	2 片	Kaffir lime leaves	2 pcs
鳥眼辣椒	2 條	Bird's eye chili	2 pcs
南薑	8 片	Galangal	8 slices
魚露	2 ½ 茶匙	Fish sauce	2 ½ tsp
青檸汁	2 湯匙	Lime juice	2 tbsp
糖	1 茶匙	Sugar	1 tsp
蘑菇	5 – 6 粒	Small mushroom	5 – 6 pcs
極上燒臘系列 – 燒鴨胸肉	1 – 2 片	Premium BBQ Product – Roasted duck, breast	1 – 2 pcs
印度茄子	依個人喜好	Indian eggplant	To your liking
泰國茄子	依個人喜好	Thai eggplant	To your liking
芫茜碎	一束	Chopped coriander	handful
乾紅辣椒	3 條	Fried dried red chili	3 pcs

### 步驟 Directions

1. 將香茅大致切碎。
2. 用手將泰國檸檬葉撕碎。
3. 將小蘑菇切半。
4. 將燒鴨胸肉切片。
5. 在湯鍋內加入雞湯、椰奶、椰漿用中火煮至滾。
6. 將香茅、青檸葉、鳥眼辣椒、南薑加入鍋中燉煮大約 2-3 分鐘。
7. 加入魚露、青檸汁與糖調味。
8. 加入蘑菇、燒鴨胸肉後燉煮 2-3 分鐘或直到蘑菇煮熟與鴨肉熟透。
9. 將湯盛入湯碗，灑上芫茜碎與乾紅辣椒裝飾即可。

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### 步驟 Directions

1. Chop lemongrass and coriander roots coarsely
2. Kaffir lime leaves torn apart
3. Small mushroom cut into halves
4. Roasted duck breasts, cut into slices
5. Combine chicken stock, coconut milk, coconut cream in a pot and bring to a boil on medium heat
6. Add lemongrass, lime leaves, chills and galangal, reduce to simmer for 2 – 3 minutes.
7. Season with fish sauce, lime juice and sugar
8. Add the mushroom and duck breasts, simmer for 2 – 3 minutes or until mushroom is tender and duck breasts are heated through.
9. Transfer to serving bowl, garnish with coriander and fried dried red chili