



Recipe  
**KISAG  
KITCHEN**

## **TOM KHA GAI**

FOR THE KISAG WHIPPER 0.5 L

### **INGREDIENTS**

- 20 g** sesame oil
- 15 g** tomato paste
- 15 g** red curry paste
- 200 g** coconut milk
- 50 ml** milk
- 150 g** can of corn
- 100 ml** chicken stock
- Salt and pepper

### **PREPARATION**

Bring all the ingredients to the boil together in a saucepan and simmer on a low heat for 3 minutes. Puree with an immersion blender or in a standing blender and season to taste.

Then strain directly into the 0.5 L Kisag whipper through an Kisag funnel & sieve. Insert a Kisag charger and shake vigorously 16 to 20 times.

Serve directly, warm – the soup tastes pleasantly light due to the high whipping volume!

*Enjoy Cooking!*