

## Chicken with ginger and wood fungus (Gai Phad Khing Hed Hung)

*When ginger is young the skin is almost transparent and the tips of the rhizome are pink – perfect for using generously in recipes like this one because it is not too pungent. If more mature ginger is all that is available, halve the amount stated and soak it in lightly salted water for 10 minutes, then dry on kitchen paper.*

*Serves 4*

4 medium-sized fillets of  
chicken breast or thigh  
¼ cup dried wood fungus  
¼ cup finely shredded  
ginger  
2 Tbl oil  
1 white onion, thinly sliced  
1 tsp finely chopped garlic  
1 Tbl light soy sauce  
1 Tbl fish sauce  
1 Tbl rice vinegar  
1 tsp palm sugar, or brown  
sugar  
¼ cup chopped spring  
onions  
¼ cup chopped fresh  
coriander

Cut the chicken into dice, discarding any skin or bones. Rinse wood fungus and soak in hot water for 10 minutes, or until it has swollen to many times the original size. Drain, discard any gritty portions and cut the fungus into bite-sized pieces.

To cut shreds of ginger, rub off the skin if tender enough, or peel thinly with a potato peeler. Cut very thin lengthwise slices, stack a few slices at a time and cut into thin shreds.

Heat the oil and fry the onion until soft and translucent. Add garlic and stir-fry until golden. Add the chicken and ginger, tossing until the chicken changes colour. Stir in the soy sauce, fish sauce, vinegar and sugar. As soon as the liquid boils, turn heat low, cover and simmer for 3 minutes. Do not overcook.

Serve sprinkled with spring onions and fresh coriander.

*Source: Charmaine Solomon's Thai Cookbook: A Complete Guide to the World's Most Exciting Cuisine (1989), Viking, Ringwood, Vic.*