

THAI HOT AND SOUR PRAWN SOUP

TOM YAM GOONG

SERVES 2

U.S.	METRIC	INGREDIENTS
3 cups	750 mls	chicken stock
8	8	galangal, thinly sliced
1	1	stalk of lemongrass, diagonally cut
2	2	kaffir lime leaves, torn
2	2	shallots, peeled and crushed
1 cup	100 g	straw mushrooms, cut into quarters
5	5	bird's eye chillies, crushed
1	1	tomato, cut into wedges
1 cup	150 g	prawns, peeled and deveined
3 tbsp	45 mls	fish sauce
1 tsp	5 g	sugar
4 tbsp	60 mls	lime juice
1/4 cup	10 g	coriander leaves, coarsely chopped
1/3 cup	20 g	spring onions, cut into 1 in. lengths
2 tsp	10 g	chili paste

PROCEDURE

1. Bring stock to boil. Add galangal, lemongrass, lime leaves, shallots, mushrooms, chillies and tomatoes and simmer until fragrant about 2-3 minutes.
2. Add prawns and simmer until they have just changed color.
3. Season with fish sauce, sugar and lime juice, cook briefly about 20 seconds and sprinkle with spring onions. Remove from the heat immediately.
4. Ladle in the soup, serve sprinkled with spring onions and seasoning oil.

Tips

- The soup should be Spicy, salty and sour.
- For serving later is better to add prawn at last.
- Adding 4 tbsp of cow milks (Optional)
- Chicken can be used substitute, but add chicken before mushrooms and tomatoes.
- To get more flavor of prawns by adding prawns head in also.

*If using cubed snapper or chicken
add @ beginning (to cook longer)*