

Tom Yum Kung Recipe

(Thai spicy prawn soup)

THAIfood

www.thai-food-online.co.uk

Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

Ingredients:

20 prawns (shrimp)

4-5 cups tom yum broth (soup stock)

2 stalks fresh lemongrass, lightly pounded, cut into 1 inch long segments

4 table spoons fish sauce

1/3 cup sliced fresh galangal

1/2 cup straw mushroom, halved or whole

6-8 kaffir lime leaves, shredded

4 tablespoons lime juice

6 crushed fresh Thai chillies

2 tablespoons Thai chilli paste

Fresh cilantro (coriander) for garnish



Cooking Time: 15 to 20 minutes.

Method:

1. Wash the prawns and shell them without removing the tails. Bring the Tom Yum broth to a boil.
2. Add lemongrass, galangal and lime leaves.
3. Bring back to a boil then add mushrooms, fish sauce, chilli paste and lime juice.
4. Add prawns and fresh chillies.
5. As soon as prawns turn pink (cooked through) serve garnished with cilantro (coriander).