

RECIPE: Tom Yum Kung – Hot and Sour Soup with Prawns

Ingredients

100 Ml prawn stock
½ red onion
1 lemongrass
¼ onion
3 slices galangal
100gr medium sized prawns, peeled and deveined
1 tomato sliced in 8 pieces
1 tablespoon fish sauce
2 straw mushrooms or any type of mushroom trim the best off and cut in to quarters
1 teaspoons sugar
1 pinch salt
1 teaspoon chili oil
1 fresh chili
1 teaspoon lime juice
1 coriander
1 spring onion
2 kaffir lime leaf (shredded, without vein)

Preparation

Heat up the prawn stock and add the red onion, lemongrass, onion and galangal until boiling. Cook for a few minutes. Add chili oil, tomatoes and straw mushrooms. Then add fish sauce, sugar and salt. Squeeze the lime into the soup, Add prawns and cook until slightly pink then add coriander and spring onion. Serve in a soup bowl and garnish with fresh coriander.