



Tom Yum Goong

INGREDIENTS

- 2L of fish stock/ water
- 2 stalks of lemongrass
- 60g piece of galangal, sliced
- 4 kaffir lime leaves
- 2 bird's eye chilli, to taste
- 2 long red chilli
- 2 cloves of garlic (crushed)
- 8 prawns (heads & tails on, peeled and deveined)
- 300g pearl mushrooms
- 2 roma tomatoes (diced)
- 2 onions (diced)
- 1 lime
- 4 tbsp fish sauce
- 2 coriander roots
- 1 sprig coriander



serves: 4



Prep Time: 15 min



Cooking Time: 15 min

METHOD

1. Bring the stock/ water to the boil, throw in the bruised lemongrass, coriander roots, galangal, kaffir lime leaves, garlic, and chillies.
2. Peel and devein the prawns, but leave the tails attached; the heads can be left intact for more flavour and pleasing presentation.
3. Simmer your soup with all the herbs in it for about 10 minutes before adding the Roma tomatoes, and finely diced onions.
4. Simmer until onions start to go translucent.
5. Tear the mushrooms, and add them into the soup.
6. Add the prepared prawns to the soup, and cook until white, and just starting to firm up (be sure not to over cook).
7. Take the pot off the heat, add in fish sauce and lime juice. It should taste equally spicy, salty and sour - adjust the seasoning accordingly. (Optional for a creamy version of Tom yum, mix in 10 tbsp. of Evaporated milk).
8. Serve in a bowl, and garnish with chopped coriander leaves.

Enjoy!



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