



Tom yum

Simple to make using whole fresh OR peeled frozen prawns / shrimp, this is astonishingly easy to make once you've gathered the ingredients! Bonus: Tom Yum is probably the healthiest Thai dish

Recipes

- 300g / 10oz whole prawns / shrimp
- ☐ 3 cup (750 ml) water
- ☐ 1/2 cup (125 ml) chicken stock/broth
- ☐ 2 stalks of lemongrass ,
- ☐ 1.5 cm / 3/5" piece of galangal ,
- ☐ 5 kaffir lime leaves ,
- 3)
- ☐ 2 Thai or birdseye chillies (Note 4)
- ☐ 3 garlic cloves

Steps:

1. Peel the prawns. Place heads and shell in pot, reserve meat.
2. Use a meat mallet or similar to bash the garlic, chilli and lemongrass
3. Add galangal, stock and water. Bring to simmer on high heat, cover
4. Ladle into bowls and serve with fresh coriander and fresh chilli! This is the CLEAR version of Tom Yum.