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[THAI COCONUT MILK SOUP WITH PRAWNS](#)

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THAI COCONUT MILK SOUP WITH PRAWNS

by [Harold Dieterle](#)



Chef Harold Dieterle fell in love with this essential Thai soup on a trip to Thailand. He dedicated himself to perfecting the dish at home -- including a follow-up trip to Thailand. The result is Kin Shop's incredible signature take on this classic coconut milk soup.

ACTIVE TIME

10 mins

TOTAL TIME

25 mins

PORTIONS

1 serving

SHARE
RECIPE



INGREDIENTS

- Small saucepan
- Cutting board
- Chef's Knife
- Spoon

- 2 tsp •**
Vegetable oil
- 1 tsp •**
Finely-minced garlic
- 1 tsp •**
Finely-minced fresh ginger
- 1/2 tsp •**
Finely-minced lemongrass
- 1 tsp •**
Finely-minced shallot
- 1 C •**
Coconut milk
- 2 •**
Kaffir lime leaves
- 1/3 C •**
Water or light stock
- 1 1/2 tsp •**
Fish sauce (or to taste)
- 1 tsp •**
Coarsely-chopped palm sugar
- Pinch crushed Thai dried chile, or to taste
- 3 •**
Large, head-on prawns, peeled and sliced in half lengthwise
- 1/3 C •**
Asian long beans, cut into 1" pieces
- 1 T •**
Diced soft tofu
- 2 T •**
Pan-roasted mushrooms, such as shiitake or shimeji
- Squeeze of fresh lime, to taste
- Cilantro leaves, to garnish
- Drizzle of Thai chili oil, to garnish

RECIPE



STEP 1

In a small saucepan set over medium-high heat, heat the vegetable oil until shimmering. Add the garlic, ginger, lemongrass and shallot. Saute until fragrant, about one minute. Add the coconut milk and bring to a simmer. Add the kaffir lime leaves and water, and return the soup to a simmer. Add fish sauce to taste.



STEP 2

To the saucepan, add the palm sugar, and let the soup gently simmer for 3 to 4 minutes. Add the dried chili and stir to combine. Simmer the soup for about 10 minutes, to blend the flavors.



STEP 3

Remove the heads from the prawns and squeeze the roe into the soup. Discard the heads. Peel and slice the shrimp and add to the soup. Simmer gently for a minute, until the shrimp are barely cooked through. Add the long or green beans, tofu, and mushrooms to the soup. Remove the soup from the heat and finish with a squeeze of lime juice. Pour the soup into a deep bowl, removing the kaffir lime leaves. Garnish with cilantro and chili oil. Serve immediately.

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