

Thai Hot & Sour Prawn Soup

Ingredients

8 prawns, cleaned (keep shell on)
5 oyster mushrooms, cut into slices
2 tomatoes, cut into chunks
3 red onion, cut into 8ths
5 crushed green chillies
1 stalk lemongrass, cut into thin pieces and crushed
4 slices galangal/ginger (half of each),
4 lime leaves, sliced thin
1/2 cup spring onion, chopped
Handful of chopped coriander
2 cups chicken stock, 1 cup water
1 tbsp lime juice
1 tbsp fish sauce
Sunflower oil for frying

Method

In a medium saucepan, on medium high heat, lightly pan fry the prawns until they are blushed pink on both sides. Remove them from the saucepan and set aside.

Add chicken stock and water to the same saucepan and bring to the boil.

Add lemongrass, galangal/ginger, red onion, chillies and lime leaves and boil for 2-3 minutes until fragrant

Add red onion (leave your spring onion for the end), tomato, mushrooms, lime juice and fish sauce and boil for a further 2-3 minutes.

Add the prawns, along with any of the prawn juices collected, back into the soup and cook for 1-2 minutes or until prawns are cooked through.

Garnish with spring onion and coriander.

THE
COOKERY

by The Secret Jozi Chef

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