

PRAWN TOM YUM

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

Step 1

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.

Step 2

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

Step 3

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

Step 4

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.

Step 5

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