

Tom Yum Goong

(Sour Shrimp Soup)

350g	raw green prawns, peeled and deveined
2 Lt	chicken stock
3	lemongrass stalks, bruised and finely chopped
3	galangal slices
3	chilies, sliced
5	kaffir lime leaves, torn
2 tbsp	fish sauce
70g	straw mushrooms
2	spring onions, finely sliced
3 tbsp	lime juice (fresh)
3 tbsp	coriander leaves, torn

1. In a saucepan bring the stock, one stalk of lemongrass and the galangal to the boil.
2. Reduce the heat and gently simmer for 20 minutes.
3. Strain the stock and discard the flavourings.
4. To the stock, add the remaining 2 stalks of lemongrass, chilies, kaffir lime leaves, fish sauce, straw mushrooms and spring onions. Simmer for another couple of minutes.
5. Add the prawns and cook for another couple of minutes until the prawns are firm and pink. Remove from the heat and add the lime juice and coriander leaves, then serve.

Note: It's also nice to add spoonfuls of steamed jasmine rice to your bowl of soup as you eat it.



Recipe and image by Chef Jason Ford

