

Tom Yum Soup with Prawns

REF:

Serves 2

Cuisine: Thai

Preparation Time: 15 Minutes

Cooking Time: 10 Minutes

Ingredients:

700ml	Chicken stock
1	Stalk of Lemongrass – tough root and outer leaves removed, then chopped
5	Slices of Galangal – skin scraped off with a spoon
6	Coriander stems plus leaves for garnish
3	Lime leaves – folded in half and stem torn out
6	Large prawns, heads removed and shelled
3 tbsps	Thai fish sauce
3	Birds eye green chillies, chopped
4 tbsps	Lime juice

Method:

1. Pour the chicken stock into a saucepan and bring to the boil.
2. Add the chopped lemon grass, galangal and coriander stems and lime leaves and then simmer for 2-3 minutes.
3. Add the prawns, fish sauce, chillies and lime juice and return to the boil.
4. Taste and adjust seasoning with more lime juice and/or fish sauce.

To Serve:

Place into individual oriental soup bowls and garnish with coriander leaves. Serve.

Chef's Notes:

This is a mild version – add a couple more chillies to rev it up!