



## Hot & Sour Prawn Soup

From Chef Yao - Thailand



# Tom Yam Goong

Ingredients per portion

Straw Mushroom 100g.

Lemongrass 1 pc.

Galangal 10 g.

Shallot 30 g

Kafir Lime Leaf 3 pc.

Vegetable Bouillon 350 ml.

Roasted Chili Paste 1 ts

Peeled Prawn 4 pcs.

Fish Sauce 10 ml.

Lime Juice 20 ml.

## Instructions :

1. Pre-cook the straw mushroom. Slice the lemongrass and galangal. Cut the straw mushrooms into bite-size and remove the vein from kafir lime leaves
2. Put these ingredients in a pot with vegetable bouillon. Bring to boil and let it simmer for 3 minutes
3. Add chili paste and prawns, cook for another 2 minutes
4. Pour half of the fish sauce and lime juice to the soup and stir
5. Before serving, pour another half of fish sauce and lime juice into soup bowl