

Recipe Thai Spicy Soup with Prawns (Tom Yam Goong)



This recipe
prepare for
2 people.

Ingredient

Prawns	1 cup
Young coconut	1
coconut juice	1/2 cup
coconut meat	1/2 cup
chicken stock	1 cup
Sliced Mushroom	1/2 cup
Galangal thin sliced	10 pieces
Lemon grass	1
Kafirr Lime leaves	4-5
Cilantro for garnish	

Seasoning sauce ingredients

Fish sauce	2 tablespoons
Lime juice	2 1/2 tablespoons
Chili paste	2 tablespoons
Thai chilis crushed	2
Regular milk	1/4 cup

Ingredients Preparation

- Prawn shelled and devined
- Galangal 10 pieces thin sliced
Slice 1 crosswise very thin
- lemon grass slice about 1 inch and crush
- Kafirr lime leave shredded
- Young coconut open the top part,pour the juice
and scoop out all the meat
- Thai Chilis cut or crush

Cooking instruction

(Take about 12 minutes include preparing the ingredients and cooking time).

- 1.Pour chicken stock and coconut juice into a pot and place over a medium heat.Wait untill boiling (about 2 minutes).
- 2.Add galangal and lemon grass into the boiling pot and wait about 1 minute or untill you can smell the aroma.
- 3.Add the mushroom and wait untill soft (about 2 minutes)
- 4.Add prawns wait untill they pink (not too cooked)
- 5.Add coconut meat and kafirr lime leaves and wait about 1 minute.
- 6.Turn down the heat to very low and add milk,chili paste,chilis,fish sauce, and lime juice and stirred.
- 5.Turn off the burner .
- 6.Scoop the soup into the empty coconut shell.
- 7.Garnish with cilantro.

Note

The seasoning sauce ingredients, fish sauces, lime juice, chilies, you can add more if you like stronger flavor. Don't add too much when you start; taste it and add a little more untill you get the taste you like.The coconut is an option.If you don't have coconut that ok just add more chicken stock.

