

Tom Yam Kung Recipe

(Thai Tom Yam Kung Recipe)

Ingredients:

600 ml chicken stock
1 lemon grass stalk, chopped into 4 pieces and slightly crushed
4 Kaffir lime leaves, roughly chopped
2 small fresh red chilies, finely sliced
8 small oyster mushrooms
8 raw king prawns (shrimps), peeled and de veined
2 tablespoons fish sauce
2 tablespoons lime or lemon juice
1 teaspoon sugar
Coriander leaves, to garnish

Method:

In a saucepan, heat the stock to boiling point. Add the lemon grass, Kaffir lime leaves, chilies and mushrooms and bring back to the boil. Add the prawns, fish sauce, lime juice and sugar and simmer for about a minute or so, until the prawns are cooked. Turn into soup bowls and garnish with coriander leaves.

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