

Tom Yum Goong Hot and Sour Prawn Soup (Recipe says serves 1)

Ingredients

½ cup coconut milk
1 ½ cup water
1 stalk of lemongrass (2 inches or 5 cm long), smashed
2 pieces of galangal, thinly sliced
2 pieces of turmeric, sliced
1 kaffir lime leaf, torn into quarters
1 small ripe tomato, wedged (smiley moon)
3-4 mushrooms
½ onion, wedged (smiley moon)
3-4 prawns
1-2 sliced limes
1-3 tsp roasted chili paste
Soy sauce

Garnish with green onion, fresh coriander

Steps

1. Pour the milk and water in a pot on high heat. Add the lemongrass, galangal and turmeric, and bring it to a boil.
2. Add the prawns, tomatoes, onion, and mushrooms and cook for 3-4 minutes.
3. Add the kaffir lime leaf and squeeze the lime juice into the pot before adding the chili paste.
4. Add the coriander, green onions and then the soy sauce, starting with 1 tsp and adding a little bit more if needed. Turn off the heat.

Cooks tip

If the food is too salty, too spicy or too sour, add a little bit of sugar to neutralize the flavor. But if the flavor is already perfect, there's no need to add sugar. Eat healthy!