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Posted on 17 September 2012  
*by ewfood*

## Tom Yam Soup



## Ingredients

12 king prawns, deveined but with the shells  
0.5fl oz. oil  
32fl oz. water  
4 lime leaves, torn  
2 stalks lemongrass  
2 slices ginger  
3 thai chillies, sliced  
8 mushrooms, washed and halved  
2 lime's juice  
1fl oz. fish sauce  
0.5fl oz. Nam Prig Pow (thai chilli jam – optional)  
1 bunch coriander, roughly chopped

### Servings

4

### Person

### Preparation Time

10

min

### Cooking Time

10

min

## Preparation

- 1 Remove the shells from the prawns and put the prawns to one side
- 2 Heat oil in the pot and fry the shells for a minute. Add the water and bring to boil. Reduce to a simmer for 5 minutes. Strain and discard the shells
- 3 Return the water to the stove and add the lemon grass, lime leaves and ginger and simmer for 5 minutes. Add the chili and mushroom and simmer for an additional 5 minutes
- 4 Add the prawns and remove from heat after 30 seconds, the prawns will continue cooking in the hot water. Stir in the fish sauce, lime juice and nam prig pow. Serve in separate bowls
- 5 Garnish with plenty of coriander.

## Cooks Note

Preparation time: 10 minutes; Cooking time: 10 minutes; Serves 4