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Posted on 17 September 2012  
*by ewfood*

## Yam Talay Seafood Soup

## Ingredients

2oz. vermicelli  
4fl oz. hot water  
1 lime's juice  
1.5oz. fish sauce  
1 tsp. chili, ground  
2 lime leaves, torn  
1 tsp. sugar  
8 large shrimps, cleaned  
3 squid, cut into rings or lengthways  
1 shallot, chopped  
¼ onion, chopped  
1 stalk celery, chopped  
handful coriander

### Servings

1

Person

### Preparation Time

15

min

### Cooking Time

10

min

## Preparation

- 1 Put the vermicelli into the hot water for 10 minutes until soft
- 2 Bring the lime juice, fish sauce, lime leaves, chilies and sugar to a simmer in a saucepan
- 3 Add the seafood and continue to simmer for 1-2 minutes. Remove from the heat
- 4 Add the vegetables and serve at room temperature. Garnish with the coriander

## Cooks Note

Preparation time: 15 minutes; Cooking time: 10 minutes; Serves 1

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