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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
