



# TOM YUM GOONG

clear spicy prawn soup

ต้มยำกุ้ง

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desired result: the prawn are soft and perfectly cooked with no foul smell. The soup is red with prawn's oil on the surface. The flavor should be a little sour but not too spicy, while the prawns and spring onions are fragrant.

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4-5 giant prawns

3 cups water

2-3 tablespoons lime juice

2-3 tablespoons fish sauce

3 tablespoons lemongrass, thinly sliced

10 tiny straw mushrooms

2-3 kaffir lime leaves

15 green and red bird's eye chilies,  
stems removed and roughly pounded

1 coriander, coarsely chopped or use  
only the leaves

Clean the prawns and drain, peel and remove the heads and tails. Then halve lengthwise and devein. Store the oil from the prawns's heads in a bowl.

Add water into a pot and bring to a boil on medium heat. Add the prawns' peels and heads to the water. Boil for 3-4 minutes, then remove from the water. Use the soup as stock.

Wash the straw mushrooms, remove the black roots and halve.

Stir-fry the prawn oil with oil at low heat until it becomes reddish orange and fragrant. Then turn off the heat and set aside in a bowl.

Heat the stock on medium heat. Once it boils, add lemongrass and simmer for a while. Then add the mushrooms, prawns, kaffir lime leaves, and season with fish sauce, lime juice and pounded chilies. Adjust the flavor before adding the prawns oil. Turn off the heat. Serve in a bowl. Garnish with coriander.

**tips:** the prawns' heads and peels used to make the stock will give this dish the prawns' aroma. Bigger prawns are preferred because prawns will shrink once boiled. The prawns must not be boiled for too long or it will become too sticky.

In frying the prawn oil the ratio between oil and prawn oil must be 1:1, e.g. 2 tablespoons (30 grams) of prawn oil with 2 tablespoons of oil.

This dish must not be served when boiling hot. Serving the dish warm will yield the best flavor of the prawns and the aroma from the herbs.