

# Tom Yum Goong

Such a distinct soup, *tom yum goong* is full of hot and sour flavours that will awaken all of your senses. *Tom yum goong* is cooked with prawns, whereas *tom yum gai* is with chicken – I always opt for the sweet and succulent prawns. What I really like about *tom yum* apart from its spiciness, sourness,

and a bit of saltiness, is the fragrance of the herbs. Lemongrass, kaffir lime leaves, galangal, and chillies are used to infuse the soup with lots of character.

I have also learned that the herbs in this soup are a natural remedy for cold and flu, and help to boost our immune system.

## Ingredients

Serves 4

1 litre chicken stock
1 lemongrass, slightly smashed
2–3 kaffir lime leaves
2cm galangal, sliced
2–3 bird's eye chillies, slightly crushed
½–1 tablespoon <i>nam prik pao</i> (a Thai chilli paste)
2–3 tablespoons fish sauce
2–3 tablespoons white sugar
2–3 tablespoons lime juice
16–18 raw king prawns (shells on, trimmed and deveined)
Coriander, to serve

## Method

- ❖ In a pot on medium heat, bring the chicken stock to a boil.
- ❖ Add lemongrass, kaffir lime leaves, galangal and chillies and infuse for a few minutes.
- ❖ Add *nam prik pao*, fish sauce, sugar and lime juice.
- ❖ Add the prawns and cook for 3 minutes, or until they turn pink.
- ❖ Taste and adjust saltiness, sourness or spiciness with extra stock, fish sauce, lime juice or *nam prik pao* if necessary.
- ❖ Serve hot with some fresh coriander leaves.

