

Thai Tom Yam Soup



Contain:  

Spiciness:    HOT

Serves: 



Prep Time : 15mins

Cooking Time : 20mins

Ingredients :

8 cups (2 litre)	of water
4 tbsp (60 mL)	Soy Asahi Seafood Stock
4 stalks	Lemongrass
1 inch	Galangal
10	Kaffir lime leaves
10	Chili padi
5 cloves	Garlic
½ kg	Shrimp
300 gm	Oyster mushroom
2 tsp (10 mL)	Salt
8-10 tbsp (100mL)	Lime juice
Handful	Cilantro (garnish)

Instructions :

1. Put two litres of water and four tablespoons of SOY ASAHI SEAFOOD STOCK into a pot and boil it.
2. Lightly pound the lemongrass to release the flavour. Cut it into the slices.
3. Take one inch chunk of galangal root and slice it into slices.
4. Tear the kaffir lime leaves to release the flavour.
5. Lightly pound the cili padi on the cutting board to release the flavour.
6. Peel the garlic. Put the garlic, cili padi, kaffir lime leaves, galangal and lemongrass into the boiling water.
7. Clean the shrimps and clear out the veins. Let the soup boil for 10 minutes and put the shrimps into the soup.
8. Put in the oyster mushrooms. Let the soup boil for 2-3 minutes.
9. Adjust the taste of the soup with salt and sugar.
10. Turn off the heat and prepare the lime juice. Adjust according to taste. Garnish the soup with cilantro before serving.



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