



Tom Yum

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 cups water
- 3 stalks lemon grass, crushed with a pestle
- 6 lime leaves, torn into three strips
- 1 5cm knob of [galangal](#) root, sliced thinly and lightly crushed
- 4 [chili padis](#), sliced in half and lightly crushed
- 4 small button mushrooms, halved
- 300g shrimps, shelled and deveined
- 2 small limes, juiced
- 4 tbsp fish sauce
- 2 tsp sugar
- [Mung bean vermicelli](#), soaked in hot water for ten minutes

Instructions

1. In a large pot, bring the water to boil. Add lemon grass, lime leaves and galangal. Let boil for about 2 minutes to allow flavours to infuse and mingle. Add fish sauce, chili and sugar.
2. Keeping the water boiling, add mushrooms, shrimps and lime juice. Taste and adjust accordingly- soup should be slightly spicier and sourish than sweet and salty. Add softened vermicelli and serve immediately. Serves 4