



Tom Yam soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 piece chicken breast
1 cup of medium prawns-shelled
1/2 french onion,sliced
2 stick lemon grass-crushed
2 thin slices galangal [wild ginger]
3 tbsp fish sauce
3 tbsp lime juice
1/2 carrot, sliced
1 tomato, cut in wedges
2-3 stalks corriander roots.
1 red chilli , sliced
1 green chilli , sliced
4 kaffir lime leaves
1 pt water
3 tbsp Thai chilli paste [ingredient as below]

For the Thai chilli paste;

12 dried chillies-soak
5 shallots
5 garlic
2 stalk lemongrass-sliced
3 thin pieces galangal
2 tbsp belacan [shrimp paste]
2 tbsp dried shrimp-soaked
2 tbsp palm or brown sugar
2 tbsp fish sauce
2 tbsp assam juice[tamarind juice]
1/2 cup water
2 tbsp oil for cooking.

Instructions

1. Bring the chicken and prawns shells to 1/2 hour boil in water.
2. Drain and discard the shells , debone the chicken and shredded it, leave aside.
3. In the clear soup, add thai chilli paste, carrot , galangal, lemon grass ,corriander roots, fresh chillies,seasoning and leave to boil for 1/2 hour then add tomato , kaffir lime leaves and prawns, let cook for 1 to 2 mins till prawns turn red.
4. Garnish with coriander leaves and serve hot wth rice.

NOTE: you can also add mushrooms and caulifower if wish.

To make the Thai chilli paste, grinded all the ingredients to a fine paste , Heat the oil and saute till thicken and oily, you can store the remaining in a bottle and keep refrigerated untill the next used, this paste can also use as Thai fried rice.