



# 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.

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## 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.