



## TOM YUM GUNG

Preparation Time: 20 minutes

Cooking Time: 15 minutes

### Ingredients

#### Red Curry paste

4 Dried Chillies soaked for 10 minutes,  
and cut into 2in pieces  
White peppercorns - 1tsp  
Cumin seeds - 1tsp  
Coriander seeds - 1tsp  
Galangal - 1in piece finely chopped  
Lemongrass - 2in piece finely chopped  
Shallots - 3 diced  
Garlic - 10 dried cloves  
Coriander root - 3in piece  
Kaffir lime rind - 1tsp finely diced  
Shrimp paste - 1tsp  
Thai Chilli Paste - 1tbsp  
Coconut milk - 2tbsp

#### Main dish

Cup of water  
Lemongrass - 6in piece cut into fine strips  
Kaffir Lime leaf - 3 leaves with stems removed  
Red Curry Paste - 1 tbsp  
Coconut milk - 125 ml  
Mushrooms - 3 cut into quarters  
Chillies - 5 - 7 chopped with seeds  
Salt  
White Sugar  
Prawns - 5 de-veined  
Shallots - half chopped  
Thai Parsley - 4 leaves cut into three  
White onion - half, chopped  
Coriander leaf - 3 leaves cut  
Lemon juice

### *Cooking Instructions:*

#### Red Curry Paste

1. Put soaked chillies in mortar and macerate with pestle
2. Add hard, dried goods - white peppercorns, cumin seeds and coriander - pound together
3. Add galangal and lemongrass - continue to grind into paste
4. Add shallots and garlic
5. Add coriander root
6. Add Kaffir lime rind
7. Add shrimp paste and red thai chilli paste - mix in well
8. Add coconut milk - ensure you don't splash your eyes
9. Mix until smooth paste
10. Set aside

#### Main dish

1. Put cup of water in pan, turn on gas on medium heat
2. Add lemongrass, Kaffir lime leaves and bring to boil
3. Add 1 tbsp red curry paste into pan and mix well
4. Add coconut milk and bring to boil
5. Add mushrooms and chillies
6. Add Salt & sugar to taste
7. Add prawns and stir well - make sure prawns are cooked properly
8. Add Thai parsley, white onion and coriander leaf
9. Add squeeze of lemon juice
10. Turn off gas
11. Serve in a bowl garnished with coriander leaves