

Jason Pettit – Capital Radio Recipe

Easy Tom Khaa Ready in under 25 minutes!

Tom Yum is the most popular (famous) of all Thai soups and this recipe is Tom Yum soup enriched with coconut milk.



Ingredients – serves 4 people

8 cups	chicken stock
2 each	lemongrass stalks
4 each	garlic cloves
2 inch	ginger root (peeled & chopped)
1 Tsp	dried chili flakes
2 each	limes (zested & juiced)
6 Tbsp	fish sauce
1 tin	coconut milk (approx. 400ml)
20 each	medium prawns (peeled, de-veined)
4 each	tomatoes (washed)
8 each	shiitake mushrooms (washed & stem trimmed)
1 lrg	spring onion (washed & stem trimmed)
20 each	medium shrimp
Handful	coriander (washed & drained)
1 each	lime (washed, drained and cut into ¼)

Method

Trim the ends of the lemongrass and remove any discoloured leaves. Bash them with a meat hammer to break the fibres then chop into small pieces.

Roughly chop the garlic and the ginger.

Chop the coriander stems into small pieces

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Place chopped lemongrass, chili flakes, coriander, garlic & ginger into a blender and blitz to a paste.

Bring the stock to a gentle boil then add the spice paste and whisk together.

Leave to infuse for 4 – 5 minutes.

Slice the prawns in half lengthways evenly.

Check that there is no stomach tract left in any of the prawns (it will be dark grey in colour).

Slice the shiitake mushrooms into 5mm strips.

Add the mushrooms and prawns to the pan and stir gently.

Add the lime juice, fish sauce and coconut milk and stir gently.

Cut the tomatoes in half and remove the stem / core. Cut into 10mm cubes and place into the serving bowls.

Cut the spring onion into thin slices at a 45° angle and add to each bowl. Add as much coriander leaves as desired to each bowl.

Pour over the Tom Khaa soup ensuring to divide the prawns and mushrooms equally.

Serve with lime wedges on the side.

Notes from the chef:

You can use stock cubes, ready made stock or homemade stock for this recipe.

Fish sauce is a key ingredient for a truly authentic flavour but the amount can be adjusted to suit your taste.

The spice paste must be very well blended to a smooth paste.

You can use tail on prawns simply adjust the cooking time to slightly longer.

Choose the chilli pepper to suit your preference of spice level – use less or more depending on personal taste.

If the soup needs more seasoning add a little more fish sauce, if it is too salty then add more lime juice, if it is too sour, add a little brown sugar. If it is too spicy add a little more lime juice and coconut milk.

Tbsp - tablespoon

Tsp - teaspoon