

FROM THE KITCHEN AT SIBOYA BUNGALOWS



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TOM YUM KOONG (*Spicy Prawn Soup*) - Serves: 6

Ingredients:

- 1 kg (2 lb) raw prawns (head on if possible)
- 1 tablespoon oil
- 2 cups chicken or vegetable broth
- 4 cups hot water
- 1 teaspoon salt
- 1 stalks lemon grass or 4 strips lemon rind, thinly peeled
- 4 lemon or other citrus leaves
- 4 fresh whole fresh Thai chilies
- 1 tablespoon fish sauce (*nam pla*)
- 20 straw mushrooms halved (or 12 medium button mushrooms quartered)
- 3 shallots peeled and quartered
- 2 fresh limes (juice of)
- 1 fresh whole fresh Thai chili per serving (remove stem)
- 2 tablespoons chopped fresh cilantro (coriander) leaves
- 4 spring onions (keep green tops), chopped

Method:

- Shell and de-vein prawns. Wash prawn heads well, drain thoroughly.
- Heat oil in a saucepan and fry heads and shells of prawns until they turn pink. Add salt, lemon grass (or lemon rind), citrus leaves and 4-6 whole chilies. Continue to stir fry for a couple of minutes.
- Add hot water, bring to the boil, cover and simmer for 20 minutes.
- Strain stock, add mushrooms, shallots and remaining whole chilies, return to the boil then add prawns. Simmer for 3-4 minutes or until prawns are cooked. Add fish sauce and lemon juice to taste. This soup should have a pronounced acid flavour, so add sufficient lemon juice to achieve this.
- Serve in a large tureen or in soup plates, sprinkled coriander leaves and spring onions.