Tom Yum Soup

Fragrant tom yum with coconut milk, served with prince prawns and salmon cubes. Batch yield 7L; shelf life 6 shifts.

Soup bowl on a large plate. Takeaway: soup and salad bowl.

Contains Shellfish - Fish

INGREDIENTS

BATCH (7L)

- 150ml Sunflower oil
- 120g Fresh garlic, finely chopped
- 200g Fresh ginger or galangal, sliced
- 300g Onion, diced
- 800g Tom yum paste
- 6L Chicken or vegetable stock
- 1L Coconut milk
- 4-5 stalks lemongrass
- 15-20 kaffir lime leaves
- 1kg Mushrooms, sliced
- 500g Cherry tomatoes, halved
- 150ml Fish sauce
- 40g Brown sugar
- 200ml Lime juice
- 30g Fresh coriander, chopped

PER SERVING

- 5 Prince prawns (peeled, tail on)
- 40g Salmon cubes

METHOD

1. Heat the oil in a large pot and add the onion, garlic and ginger.
2. Cook gently for about 5 minutes until fragrant but not browned.
3. Add the tom yum paste and cook 2-3 minutes, stirring continuously.
4. Add the lemongrass, kaffir lime leaves and stock. Simmer 20-25 minutes, then remove the lime leaves and large ginger pieces.
5. Add the mushrooms and cherry tomatoes and simmer 5 minutes.
6. Add the coconut milk and simmer - do not boil.
7. Add the fish sauce, brown sugar and lime juice.
8. For service, add 5 peeled prince prawns and 40g salmon cubes per bowl.
9. For hot holding: reheat to 75°C before holding at 70-75°C. Leave lemon leaf, lemongrass and ginger in the pot and remove before serving.

GARNISH

- Chopped parsley or coriander

EQUIPMENT

- Boiler table
- Large spoon

NOTES

- Yield 7L. Shelf life: 6 shifts.