

# Tom Yum Soup

*This is an intensely flavoured clear broth that is ladled over salad style ingredients in a soup bowl.*

## **Broth ingredients per group**

- ½ a long red chilli
- 1 clove garlic
- 1 ½ tsp tamarind paste
- ½ stalk lemongrass, bruised
- 1 stalk celery
- ½ carrot
- ½ onion
- 2 ½ lime leaves
- 1 ½ tsp sugar



## **What to do:**

- 1) Roughly chop chilli and garlic. Add to a pestle and mortar with the tamarind and grind into a paste
- 2) Wash celery and cut into 10cm pieces
- 3) Peel the carrot and slice in half
- 4) Remove the onion skin and chop in half
- 5) Heat a little oil in a pot. Sautee chilli paste until fragrant
- 6) Add the celery, carrot and onion
- 7) Fill the pot with 1 litre of hot tap water
- 8) Bring to the boil
- 9) Add lime leaves and sugar. Reduce heat to low and simmer for 20-30 minutes

## **Soup bowl ingredients per person**

- Wombok leaves
- Chinese broccoli leaves
- Bok Choy leaves
- Carrot
- Spring onion
- Cherry tomato

## **What to do: *Everything has been washed and is ready to be prepared Arrange ingredients in a soup bowl in the following order***

- 1) Finely shred the wombok
- 2) Grate the carrot
- 3) Roll up the Chinese broccoli and bok choy leaves and finely shred
- 4) Finely slice the spring onion
- 5) Dice the cherry tomato into small pieces
- 6) When broth is ready ladle a spoonful over the other ingredients
- 7) Serve and enjoy