



## Hot and Sour Prawn Soup

Serves: 4

### TASTE OF CATER CARE FACT

The cooler winter months in many parts of Australia are a perfect time of year to eat soup. Although lighter in style, Asia's flavoursome and nutritious soups make a nice change to the more traditional style of soups we tend to eat. This recipe is inspired by the hot and sour prawn soup that originated in Thailand, commonly known as Tom Yum.

### INGREDIENTS

- 4 Lt Chicken Stock (salt reduced)
- 4 Stems Lemongrass - cut into 6cm lengths and lightly bruise.
- 16 Kaffir Lime Leaves - lightly bruise.
- 40gm Ginger - peel and finely slice.
- 4 Garlic Cloves - peel and finely slice.
- 6 Red Birdseye Chillies - cut in half lengthways, remove stem and seeds.
- 80ml Fish Sauce
- 320ml Lime Juice
- 12 tsp Brown Sugar
- 24 Prawns - remove head, peel - leaving the tail on and devein.
- 8 Shallots (Spring Onions) - white stem only, remove root and finely slice at an angle.
- 16 Grape Tomatoes - cut in half lengthways.
- 120gm Oyster Mushrooms - roughly tear.
- 120gm Enoki Mushrooms - remove base and separate
- 2 Red Birdseye Chillies - remove stem and finely slice widthways.
- 4 Sprigs Coriander - rinse and drain.
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### METHOD

1. Over a moderate heat, in a saucepan, add the chicken stock, lemongrass, kaffir lime leaves, ginger, garlic, 6 chillies, fish sauce, lime juice and brown sugar. Mix to combine, ensuring the sugar is fully dissolved. Bring the stock up to the boil, then reduce the heat and allow it to simmer for 15 minutes.
2. Add the prawns and continue to simmer for a further 2 minutes.
3. Add the shallots, tomatoes, oyster and enoki mushrooms and continue to simmer for a further minute or until the prawns are cooked through, and the tomato and mushrooms are just tender. Remove from the heat.