

## FROM THE KITCHEN AT SIBOYA BUNGALOWS



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### **SIBOYA TOM YUM TA LAY>** (*Hot and sour seafood soup*) - serves 2

Tom Yum Kung is worldwide known for its hot and sour taste. It is one of the top 10 and the most tastety soups among Thai food. Tom Yum Kung is spicy, hot and sour with fresh ingredients of Thai fresh herbs. Though Tom Yum with shrimps (kung) are well-known, chicken is also an optional substitution.

#### **...in a sauce pan bring to a simmer.**

500 mL (2 cups) water or light chicken stock  
15 mL (1 Tbs) powdered chicken broth  
15 mL (1 Tbs) chili paste for Tom Yam or roasted chilli paste (*nam phrik phao*)  
5 mL (1/2 tsp) salt  
10 mL (1 tsp) palm sugar (sub white sugar)  
45 mL (3 Tbs) fresh lime juice

#### **...add**

2 halved kaffir lime leaves (*bai ma-krut*)  
1 stalk lemon grass (*ta-khrai*), lower 1/3 portion only, cut into 2.3 cm (1 in) lengths (smashed with side of knife)  
3 slices fresh or dried galangal (*kha*)  
1/4 small white onion (smashed with side of knife)  
1 halved shallot (smashed with side of knife)

#### **...add**

2 pieces of fish (first)  
4 prawns, shelled and deveined  
2 squid cleaned and chopped

#### **...reheat to boil for 30 seconds**

**...pour into a suitable bowl and finish with 6 halved straw mushrooms, 2 green onions (chopped to 2 cm ) and a few spriggs cilantro. Serve.**