Tom yam gum

Ingredients

6

- 350 g prawns
- oil
- 20 g Bresc Lemongrass puree
- 20 g Bresc WOKginger
- 10 g Bresc Ginger puree
- 1.5 l chicken stock
- 20 g Bresc WOKchilli
- fish sauce
- 100 g mushrooms
- 2 spring onions
- 2 limes
- 1/2 bunch coriander, chopped
- 50 g bean sprouts

Used Bresc products

Bresc Ginger & lime WOK 450g

Bresc Green & red chilli WOK 450g

Bresc Lemongrass puree 450g

Ginger puree 450g

Preparation method

Shell the prawns, remove the intestinal tract and fry the shells on a very high heat. Then add the WOKginger. Add the stock and allow the flavours to develop on a low heat. Strain the soup. Slice the spring onions into rings and the mushrooms and limes into slices. Fry the prawns and add the ginger, the chilli and lemongrass puree. Pour on the stock. Season with fish sauce and add the lime. Add the remaining ingredients but do not allow the soup to boil again.

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