# 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.

**Bresc BV** Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000