Tom yam gummi



Ingredients

500 g

- 350 g prawns
- 1 dessertspoon oil
- 20 g Bresc Lemongrass puree
- 20 g Bresc WOKginger
- 10 g Bresc Ginger puree
- 1 l chicken stock
- 20 to 30 g Bresc WOKchilli
- 20 g fish sauce
- 50 g large tapioca grains
- 0.2 dl sunflower oil juice of 1 lime

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. Add the WOKginger. Add the stock and allow the flavours to develop on a low heat for half an hour, then strain it. Fry the prawns and add the ginger puree, the chilli and lemongrass puree. Pour the stock onto it. Season with fish sauce and add the lime. Strain the soup and allow to cool. Put a litre of soup on the stove, bring to the boil and add the tapioca grains. Keep it at a boil and stir the soup gently. Drain the grains when they are cooked. Rinse the grains until they are cold. Mix them into a little cold soup and oil.

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