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Hot and Sour Prawn soup

- 1 ½ cup water
- 1 tbsp Tom Yum paste
- 2 kaffir lime leaves
- 1 lemon grass
- 2 pieces of galangal
- 2 large prawns
- 1/2 tomato (cut into quarters)
- ½ onion (cut into quarters)
- 2 mushrooms
- 3 Thai chilies
- 1 green onion
- 1 coriander
- 1 Mexican coriander
- 1 tsp fish sauce
- ½ tsp sugar
- ½ tsp seasoning powder
- ½ cup coconut cream
- 1 tsp lime juice



Pour water into pot and add Tom Yum paste, keffir lime leaves, lemon grass slices, galangal slices. Turn on the stove to medium heat stir together and let it boil for 3 minutes. Add the prawns an bring to boil, 3 minuets. Add tomato, onion, mushrooms, Thai chili, and boil 3 minutes. Add fish sauce and sugar then add green onion, coriander, Mexican coriander, coconut cream. Stir together, turn off heat and add the lime juice. Enjoy.