Tom yum goong (clear prawn soup)

Prawn shells make a light broth for lemongrass, galangal and makrut lime leaves. Stir in fresh lime juice once the pan is off the heat so its fragrance stays in the bowl.

Serves 2 · 35 minutes

Ingredients

Contains crustaceans (prawns) and fish (anchovy in the fish sauce). Some raw prawns are treated with sulphites; check the pack or ask your fishmonger.

350 g raw shell-on king prawns, thawed if frozen

800 ml water

2 lemongrass stalks, bruised and cut into 5 cm pieces

Fresh pre-order. Local delivery or collection only.

20 g fresh galangal, thinly sliced

Fresh pre-order. Local delivery or collection only.

4 fresh makrut lime leaves, torn

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125 g oyster mushrooms, torn into bite-sized pieces

1–2 fresh bird’s eye chillies, lightly bruised

1½ tbsp fish sauce, or to taste

2 tbsp freshly squeezed lime juice, or to taste

A small handful of fresh coriander, roughly chopped

Fresh pre-order. Local delivery or collection only.

Method

1. Make the prawn stock

Peel the prawns, keeping the shells and any heads. Remove the dark vein and refrigerate the flesh. Put the shells and heads in a pan with the water, bring to a gentle simmer and cook for 10 minutes.

2. Infuse the broth

Strain the stock into a clean pan and discard the shells and heads. Add the lemongrass, galangal and lime leaves. Simmer gently for 5 minutes, then lift out the woody herbs with a slotted spoon.

3. Cook the mushrooms and prawns

Add the mushrooms and chillies to the simmering broth. Cook for 3 minutes, then add the prawns. Simmer for about 2–4 minutes, depending on their size, until the flesh is firm and opaque throughout.

4. Season off the heat

Take the pan off the heat. Stir in the fish sauce and lime juice a little at a time, tasting as you go. Ladle into two bowls and scatter the coriander over the top.

Cook’s note For a gentler chilli heat, leave the chillies whole instead of bruising them.