

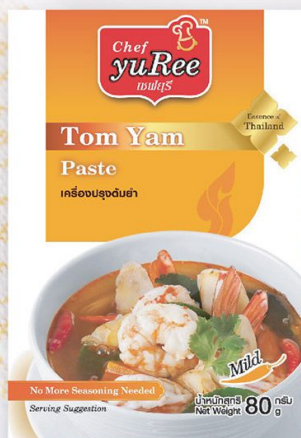
Tom Yam

Cooking instruction :

1. Heat the soup stock or water 2 cups (500g) to the boiled then add Chef Yuree Tom Yam Paste 1 sachet (80g) continue to the boil.
2. Add Shrimp or sliced chicken 200g and mushroom 100g. Simmer about 3 mins until the shrimp or chicken are cooked, then add milk or coconut milk 50g.
3. Garnish with a few spring onion and coriander leaf and serve hot.

Ingredients :

Fish sauce (anchovy extract , salt , sugar), sugar, Lemongrass, Garlic, Water, Salt, Galangal, Monosodium glutamate (INS621), Citric acid (INS330), Shallot, Chilli, Kaffir lime leaves, Disodium 5'-ribonucleotide (INS635)



Tom Yam Rice Ball



INGREDIENTS

1.Cooked rice 200g, 2.Minced prawn 150g , 3.Mushroom cut to small (boil or steam) 100g
4.Tom Yam paste 1 pack, 5.Kaffir lime leaves 2-3 , 6.Coriander, 7.Ground roasted rice 15g
8.Eggs 2, 9.Breadcrumbs 1 cup, 10.Cooking oil 3 cup

HOW TO COOK

1. Mix ingredients no.1-7 together,
2. Scoop one tablespoon size of the mixture and roll into a rice ball.
3. Dip rice balls in egg mixture then breadcrumb on the surface.
4. Deep-fry the rice ball until golden brown.
5. Drain the excess oil and serve.



Stir-fry Tomyam seafood

INGREDIENTS

Tomyam paste 1 pack
seabass 200g
prawn 200g
squid 2
galangal 2 pieces
lemongrass 1 stem
Kaffir lime leaves 4-5
Chicken stock 1/4 cup
Red chilli 1 tbsp

HOW TO COOK

1. Prawn, wash shell and de-vein, remove the head but keep the tail intact.
2. Wash the squid, discard bones, skin and eye and wash again. Make crisscross pattern on the flesh and cut into pieces about 2x2. Blanch in boiling water until done.
3. Wash fish then cut into pieces, wash and drain. Deep fry in oil until golden. Remove and drain.
4. Place soup stock in the pan. Add **Tomyam paste**, stir until boil, add galangal, lemongrass, kaffir lime leaves and red chilli. Follow with prawn, squid and deep-fry fish.
5. Serve and garnish with coriander.