

# How to Tom Yum Goong.

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Present to Ms. Netdaw Nilphet

## INGREDIENTS

- 1.Dried Chilli 10g 2. Lemon grass 40g 3.Shallots 40g
- 4.Galangal 10g 5.Vegetable oil 100g.

## Cooking Method

- 1.Peel the shrimp except its tail
- 2.Heat the soup stock and mix with all seasonings
- 3.until boiling, add shrimps and mushroom and boil until done
- 4.Add the chilli paste to favorite taste



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