How to make a Tom Yum Kung

By Ms. Thanawan Akchan Class 4/3 no.30

Present to Ms. Netdow Niphet

Ingredients

- 1. 12 medium shrimp(peeled and cleaned).
- 2. 10 the straw mushroom (cut enough word).
- 3. 2 the lemon grass (pounded broken enough. Then cut about 1 inch).
- 4. kaffir lime leaves.
- 5. Hot pepper (add according to taste).
- 6. Coriander Spring onion rough chopped (a mod).
- 7. I head of onion (cut 8 sections).
- 8. Galangal pieces 3-4.
- 9. tbsp salt.
- 10. tbsp fish sauce.
- 11. tbsp lemon juice.
- 12. cups water.
- 13. tbsp rossted chili poste.
- 14. tbsp of fresh milk



Directions

- 1. Peeled shrimp, leaving the tails on the shrimp, cut back to remove the black vein.
- 2. Then to wash the mushrooms, cut into four parts and to desiccation.
- 3. Bring water to a boil in a pot.
- 4. Add lemon grass, Galangal kaffir lime leaves, then wait until the water boils, add onion.
- 5. Sliced mushrooms already.
- 6. Then sesson with salt, lime juice, fish sauce, hot pepper, rossted chili paste, and then put something like shrimp flavored with milk.
- 7. I put boiling water, Spring onion Coriander, and lift it up. 8. Eaten with steamed rice.