



## Mushroom Tom Yum Thai Soup – November 2022

### Ingredients (Serves 2):

3 Cups of Vegetable Stock

1 Lemongrass Stalk (tender white parts only) thinly sliced

3 Kaffir Lime Leaves

1 red chili, finely chopped (remove the seeds if you like less heat)

2 shallots, finely chopped

4 garlic cloves, finely chopped

5 cm piece of galangal or ginger, cut into 1 cm slices

1.5 cups of mixed mushrooms (shiitake, oyster, and shimej work well)

1/2 cup cherry tomatoes, halved

1/2 tsp chili flakes

1.5 tsp tomato puree

1.5 tsp coconut sugar (or palm sugar)

1 tbsp soy sauce

2 tbsp lime juice

3/4 block of tofu (extra firm) pressed then cubed

salt to taste

fresh coriander leaves to garnish



**Method:**

Put all the ingredients (except the coriander) in a large saucepan. Bring to the boil, then reduce the heat to low, cover and simmer for 20-30 minutes until you can clearly smell the lemongrass and ginger. Serve garnished with coriander leaves.