

Hot and sour Thai broth

By Miele

20 minutes

Preparation time

30 minutes

Cooking time

6 serves

Serves



INGREDIENTS

Broth

2 litres (8 cups) chicken stock
18 uncooked large prawns, peeled and deveined, shells and heads reserved (approximately 1.2 kg)
10 cherry tomatoes, halved
4 eschalots, halved
3 cm piece of galangal (15 g), unpeeled, sliced
3 cm piece of turmeric (10 g), unpeeled, sliced
1 stalk lemongrass, white part only
3 coriander roots, washed well
4 small red chillies, or to taste
4 makrut lime leaves, torn
2 tsp caster sugar
6 button mushrooms, cut into quarters
1 tbsp tamarind puree
60 ml (¼ cup) warm water
80 ml (? cup) lime juice, or to taste
80 ml (? cup) fish sauce, or to taste

To serve

2 small red chillies, thinly sliced
1 cup coriander leaves (approximately 1 bunch)
½ cup Vietnamese mint leaves (approximately 1 bunch)
2 tbsp fried garlic

Miele accessories

Unperforated steam container

METHOD

1. Place the stock in a large unperforated steam container. Add prawn heads and shells.
2. Bruise tomatoes, eschalots, galangal, turmeric, lemongrass, coriander roots and chillies with a mortar and pestle. Add to the stock with the makrut lime leaves.
3. Steam at 100°C for 25 minutes. Add sugar, peeled prawns and mushrooms to the broth and Steam at 85°C for 2 minutes.
4. Once the broth is cooked, remove prawns and place into warm bowls. Pass the broth through a sieve to remove the aromatics.
5. In a small bowl, mix the tamarind puree into the warm water to dilute.
6. Add tamarind water, lime juice and fish sauce to the broth, according to your taste.

Hints and tips

- Makrut lime (also called kaffir) is the common name widely used throughout Asia, including Thailand, for this delicious ingredient.
- Fried garlic can be purchased at Asian grocers, if you can't find them you can make your own.
- Add noodles to make this a more substantial meal.