

Tom Yum Soup

Authentic Thai Tom Yum Soup recipe with shrimp, lemongrass, and aromatic herbs. Creamy, spicy, and tangy flavors in 45 minutes.

15 min

PREP

30 min

COOK

45 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Tom Yum Soup

Ingredients

- 350 g shrimp
- 4 cup water
- 2 lemongrass
- 1 cup milk
- 4 cup mushroom
- 1 cup pepper paste
- 3 tbsp fish sauce
- 1 cup lime juice
- 1 tsp cilantro (coriander)

Instructions

- 1 Prepare the shrimp stock**

Rinse 350g shrimp under cold water, then peel and devein them, reserving shells and heads. Set cleaned shrimp aside in refrigerator.
- 2** Heat a large stockpot over medium-high heat and add reserved shrimp shells and heads. Sauté for 5-7 minutes until shells turn pink and fragrant, stirring occasionally.
- 3** Add 4 cups water to the pot and scrape up any browned bits from the bottom. Bring to a boil, then reduce heat and simmer for 15-20 minutes until stock is flavorful and slightly reduced.
- 4** Strain the stock through a fine mesh sieve into a clean bowl, pressing shells with a spoon to extract maximum liquid. Discard shells and return stock to pot.
- 5 Prepare aromatics and build soup base**

Smash 2 lemongrass stalks with the flat side of a knife, then cut into 2-inch pieces. Add lemongrass and any galangal to the simmering stock.
- 6** Simmer stock with aromatics for 5 minutes to infuse flavors. Remove and discard lemongrass and galangal pieces using a slotted spoon.
- 7** Slowly stir 1 cup evaporated milk into the hot stock. Add 1 cup sliced mushrooms and simmer for 2-3 minutes until mushrooms are tender.
- 8 Season and finish soup**

Stir in 3 tablespoons tom yum paste until completely dissolved. Add reserved shrimp and cook for 1-2 minutes until shrimp turn pink and

are just cooked through.

- 9 Remove pot from heat and stir in 1 teaspoon fish sauce and lime juice from 1 lime. Taste and adjust seasoning with additional fish sauce, lime juice, or tom yum paste as needed.
- 10 Ladle soup into bowls and garnish with fresh cilantro leaves. Serve immediately while hot.

Tips

Use large, fresh shrimp when possible as they're harder to overcook and provide better flavor for the stock. If using frozen shrimp, add 1.5 teaspoons of shrimp paste to boost the broth's depth.

Prepare lemongrass by smashing it with the flat side of your knife before cutting - this releases more aromatic oils. Remove the tough outer layers to reveal the tender white interior.

Don't skip making shrimp stock from the shells - this step creates the authentic, rich flavor that sets restaurant-quality Tom Yum apart from shortcuts using plain chicken broth.

Add the lime juice after removing the soup from heat to preserve its bright, acidic flavor. Lime juice added during cooking can become bitter.

Thai roasted chili paste (nam prik pao) is crucial for authentic flavor and color. Find it at Asian markets or substitute with a mixture of Asian chili paste and chili oil.

Remove the aromatics (lemongrass, galangal, lime leaves) before serving, or warn guests not to eat them as they're used for flavoring only.

Taste and adjust the soup at the end - it should be a perfect balance of spicy, sour, salty, and slightly sweet. Add more fish sauce for saltiness, lime juice for sourness, or chili paste for heat.

For the best texture, add evaporated milk gradually while stirring to prevent curdling, and don't let the soup boil vigorously once the milk is added.