

Tom Yum Çorbası

Authentic Thai Tom Yum Soup with creamy coconut milk, shrimp, lemongrass, and Thai chilies. Easy homemade recipe with step-by-step instructions.

15 min

HAZIRLIK

30 min

PIRME

45 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Tom Yum Çorbası

Malzemeler

- 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)

Yapılış

- Prepare the shrimp**

Rinse 350g shrimp under cold water and peel, saving the heads and shells in a bowl. Remove the dark vein running along the back of each shrimp with a small knife. Pat the shrimp meat dry and refrigerate until needed.
- Make shrimp stock**

Heat a large pot over medium-high heat and add the reserved shrimp shells and heads. Sauté for 3-4 minutes until fragrant and lightly golden, stirring frequently.
- Add water and simmer**

Add 4 cups water to the pot and bring to a boil, scraping up any browned bits from the bottom. Reduce heat and simmer for 15 minutes. Strain through a fine mesh strainer, pressing solids to extract liquid, and return the clear stock to the pot.
- Prepare aromatics**

Bruise 2 lemongrass stalks by hitting them with the flat side of a knife, then cut into 2-inch pieces. Tear 1 cup kaffir lime leaves into smaller pieces. Finely mince or pound the Thai chilies in a mortar and pestle.
- Build the soup base**

Bring the shrimp stock to a boil and add the prepared lemongrass, kaffir lime leaves, and minced chilies. Simmer for 5 minutes to infuse the flavors, then remove and discard the larger lemongrass pieces with a slotted spoon.
- Add mushrooms and seasonings**

Add 4 cups sliced mushrooms to the simmering broth and cook for 2-3 minutes until tender. Stir in 3 tablespoons Thai chili paste and 1

teaspoon fish sauce until completely dissolved.

7 **Finish with cream and shrimp**

Reduce heat to medium-low and slowly stir in 1 cup coconut milk or heavy cream. Add the prepared shrimp and cook for 1-2 minutes until they turn pink and curl slightly - do not overcook.

8 **Final seasoning and serve**

Remove from heat and stir in fresh lime juice from 2-3 limes and chopped cilantro. Taste and adjust with more fish sauce for saltiness, lime juice for sourness, or chili paste for heat. Serve immediately in bowls with lime wedges on the side.

?puçlar?

Use large shrimp for this recipe as they're less likely to overcook and become rubbery. Don't skip making the shrimp stock from the shells - it adds incredible depth of flavor that store-bought stock can't match.

When preparing lemongrass, use only the tender white and light green parts. Bruise the stalks with the back of a knife to release their oils, but don't chop them too finely as they're meant to be removed before serving.

Fresh kaffir lime leaves make a significant difference in authentic flavor. Tear them rather than cutting to release more oils. If using dried leaves, soak them briefly in warm water to rehydrate.

Don't boil the soup vigorously once you add the evaporated milk, as it may curdle. Keep it at a gentle simmer to maintain the creamy texture.

Add the shrimp at the very end and cook just until they turn pink and curl slightly. Overcooked shrimp become tough and chewy.

Taste and adjust the soup just before serving. The balance of sour (lime juice), salty (fish sauce), and spicy (chilies) should be harmonious with no single flavor overpowering the others.

If making ahead, prepare the soup base without the shrimp and lime juice. Add these final ingredients when reheating to serve for the freshest flavor and texture.

Pound Thai chilies in a mortar and pestle rather than chopping for better flavor release. If you don't have a mortar, mince them very finely with a sharp knife.