



# TOM YUM GOONG

tom yum shrimp ต้มยำกุ้ง

by Mark Wiens and Ying Wiens

*Thai tom yum goong (ต้มยำกุ้ง) is one of the most famous and recognized dishes in Thai cuisine. There are two different versions, one with clear soup, and one with creamy soup. Try it both ways!*

**Cooking time:** About 30 minutes or less

**Recipe size:** 1 medium pot, serves 2 - 4

**Original recipe:** [click here](#)

**Video instructions:** [click here](#)

## Ingredients (Shopping List)

- 2 liters of water
- 4 stalks of lemongrass
- 1 inch chunk of galangal
- 10 kaffir lime leaves
- 10 Thai chilies
- 5 cloves of garlic
- ½ kilo shrimp
- 300 grams of oyster mushrooms
- 2 roma tomatoes
- 2 white onions (medium sized)
- 2 teaspoons of sugar (or less)
- 8 - 12 tablespoons of fish sauce (depending on your taste)
- 8 - 12 tablespoons of lime juice (10 - 15 limes)
- Handful of cilantro

## Creamy version (extra)

- 3 tablespoons canned Thai roasted chili sauce (nam prik pao น้าพริกเผา)
- 10 tablespoons evaporated milk

## Cooking Instructions (Method)

Video: [watch the video here](#)

For tom yum goong nam sai (ต้มยำกุ้งน้ำใส), clear version:

- Put about 2 liters of water in a pot to boil.
- I like to start by squeezing the limes. It's best to have your limes squeezed so when you need them later, you don't need to rush to squeeze them all. Slice about 10 limes and juice them into a bowl.
- Take the lemongrass, first tear off the outermost leaf and discard, then use a mallet to lightly pound the lemongrass to release the flavors. Slice the lemongrass diagonally into 1 inch strips only using the bottom 1/2 of the lemongrass stalk.
- Take a thumb sized chunk of the root part of galangal, and chop it into slices.
- Coarsely tear about 10 kaffir lime leaves - tearing them will release their flavor.
- Peel 5 cloves of garlic.
- I used about 10 Thai bird chilies (prik kee noo), but you can use however many you'd like. Take off the stem, and either slice them, or give them a quick pound on your cutting board with a mallet.
- Add the lemongrass, galangal, kaffir lime leaves, garlic, and chilies into the pot of water.
- Now prepare your shrimp (or meat of choice), by deveining and cutting off the tentacles.
- Boil your soup with all the herbs for about 10 minutes, then toss in the shrimp and turn the fire to low heat.
- Then add your mushrooms, which you should pre rinse beforehand.
- Take two roma tomatoes and two small white onions, slice them into wedges, then add them to the tom yum.
- If you're using shrimp, skim off any foam on the top of the soup.
- Boil the tom yum for about 2 - 3 minutes.
- Then add about 6 tablespoons of fish



sauce, and 2 small teaspoons of sugar (or less).

- Boil the tom yum for another minute, then turn off the heat.
- Once your heat is off, go back to your lime juice and add about 8 tablespoons of lime juice (depending on how sour you like it, I like it really sour).
- Make sure you taste test until your tom yum is perfectly sour and salty. You might need to add more fish sauce or lime juice.
- Finally, chop a handful of fresh cilantro, throw it in the soup, and give your tom yum a final stir. The lime juice and cilantro taste fresher and more vibrant when not boiled. That's why you turn off the heat before adding them.

### For the creamy version of tom yum:

- I separated about 1/2 of the tom yum (from above) and set it aside as the clear version, and then made the other 1/2 as the creamy version. But in any case, follow the same recipe, then continue.
- Turn your heat back on low.
- Add about 3 heaping tablespoons of Thai roasted chili sauce (nam prik pao น้ำพริกเผา) and 10 tablespoons of evaporated milk. Fully dissolve the added ingredients.
- Taste test, you may need to add more lime juice or fish sauce.



## Eating tips:

Tom Yum Goong (ต้มยำกุ้ง) is a Thai soup that's meant to be eaten with a variety of other Thai dishes. It's not normally eaten as an individual bowl of soup, the way it would be in

Western cultures, but instead it's a communal dish that goes together with other dishes and eaten with rice.



Thank you for downloading this free Thai tom yum goong recipe (ต้มยำกุ้ง). Hope you enjoy it and happy cooking!

If you have any questions, please e-mail me at [migrationology@gmail.com](mailto:migrationology@gmail.com), or [leave a comment on the original article](#).

- Mark Wiens

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