

Create your own flavours of Thailand



TOM YUM GOONG



Central Thai

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Tom Yum Goong

Serves: 4

ONE OF THAILAND'S SIGNATURE DISHES, TOM YUM IS A LIGHT SOUP WITH SOUR, SPICY AND A LITTLE SALTY TASTES.

MAKING THIS DISH

Bring a pot of vegetable stock to boil.

Add shallots, lemongrass, galangal and return to boil.

Add prawns, mushrooms, fish sauce and chilli jam, then stir until the prawns are cooked.

Remove the pot from the heat. Add lime juice, evaporated milk, kaffir lime leaves and chillies. Add sugar (optional). Stir well.

Garnish with a pinch of coriander leaves just before serving.

WHAT YOU'LL NEED

12 large prawns
(peeled and cleaned)

1 litre of vegetable broth

2 red shallots
(peeled and char-grilled)

1 stalk lemongrass (crushed, cut into
2 halves)

2 litres of water

1 inch chunk of galangal (sliced)

100 grams of mushrooms

4 tablespoons of fish sauce

2 tablespoons of chilli jam

4 tablespoons of lime juice

50 ml evaporated milk

5 kaffir lime leaves (torn)

5 Thai chillies (crushed)

1 tablespoon of sugar (optional)

CENTRAL THAILAND



THINGS TO SEE AND DO

The Grand Palace & The Temple of the Emerald Buddha (Wat Phra Kaeo)

The Temple of Dawn (Wat Arun)

The Temple of the Reclining Buddha (Wat Pho)

Shopping (from bargain markets (day & night) to luxury shopping malls)

Eating (from street food to fine dining/ Michelin starred restaurants)

Hop on - Hop off Bus or Boat Tour

Thai Food Bus Tour

Have a drink and enjoy the views at one of the many rooftop bars across the city



BANGKOK

The capital of Thailand, Bangkok, is packed with elaborated cultural attractions, modern entertainment/ shopping complexes, bargain markets, street food precincts as well as fine dining restaurants and rooftop bars. Here you will see modern skyscrapers standing side by side a few century old Buddhist temples. There are street foods and markets for you to eat and shop almost 24 hours.

Bangkok guarantees variety of attractions and activities for every visitor at every budget.

TRAVEL TIPS

Air-conditioned elevated trains (BTS) and metros (MRT) are the best means of transports to get around. Try to use them wherever you can.

Open-aired Tuk Tuks and long-tailed boats are fun, but not recommended for a long ride.

Food courts at shopping malls e.g. Eat Thai at Central Embassy and Sook Siam at ICON Siam are the best places to try street foods without sitting in the heat.

EACH OF THE FOUR DIFFERENT REGIONS OF THAILAND HAS THEIR OWN UNIQUE STYLE OF COOKING AND TASTES.

Every 10 days we will be showing you how to cook a different Thai dish from each of the 4 regions in Thailand, using ingredients you can find in Australia.

We have recipes from all regions to collect, make at home and share with your family and friends.

Remember there are more recipes and Thai cooking ideas on our website.

For more information, visit amazingthailand.com.au

