

Giant shrimp broth, combava, lemongrass, steamed choi bock, fresh coriander

Recipe for 4

Description

Here is a shrimp broth that will fulfill your expectations, fragrant and garnished with mushrooms and steamed vegetables.

For the Tom Kha Kai broth look at the chef's tip for the recipe link, otherwise get a crustacean broth from you market.

Note

The link for Tom Kha Kai Bouillon on our website.

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/3698/fish-tom-kha-kai-base-2>

Ingredients

Shrimp broth

- 12 Unit(s) Peeled jumbo shrimps
- 1 Unit(s) Combava
- 1 Pack Enoki mushroom
- 1 Pack Shimeji mushrooms
- 2 Unit(s) Bok choy
- 4 Leaf(ves) Chinese cabbage
- 1 Stick(s) Lemongrass
- 800 Ml Tom Kha Kai Bouillon
- 2 Leaf(ves) Combava
- 2 Stem Thai basil
- 2 Stem Fresh cilantro

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Steamed** at **212 F°**

Shrimp broth

Deshell and clean the shrimps if necessary, cut them in half lengthwise. Place in a bowl, season with a drizzle of olive oil, grate kaffir lime, add pepper. Cut the bottoms off the enoki and shimeji mushrooms.

Cut the bok choys lengthwise in two or four (depending on size). Cut the lemongrass stick in half lengthwise and then in half again.

Bring the broth Tom Kha Kai (crustacean broth) with kaffir lime leaves to a boil.

In a steamer basket, place in the seasoned shrimp, bok choy and 2 pieces of lemongrass, cook for 2 minutes. Remove the shrimp, continue with the vegetables if necessary, until tender.

In a hot pan with olive oil, sauté the other part of the lemongrass and the Chinese cabbage leaves. Then add the shimeji and continue cooking over high heat for 30 seconds.

Plating and finishing touches

In the base of your bowls, place shrimp and vegetables, sprinkle Thai basil, coriander leaves, and the enoki mushrooms.

Check the broth to ensure proper seasoning and then pour the hot broth into each bowl when serving.

Bon appétit!