

SEAFOOD TOM YAM PASTA



PREP	COOK	SERVING
20 min	15 min	2

INGREDIENTS

FOR TOM YUM PASTE

50g dried red chilies seeded, soaked and drained
 2 big red chilies, halved
 3 small red chilies, halved
 3 cloves shallots, halved
 3 kaffir lime leaves, washed and stems removed
 3 stalks lemongrass, cut into sections
 25g ginger, sliced
 25g galanga, sliced
 1 tomato, cut into chunks
 25g dried shrimps, washed and drained
 10g brown sugar
 1 tbsp fish sauce
 ½ cup cilantro leaves
 1 tsp tamarind paste
 2 slices dried tamarind, soaked and drained

FOR COOKING

Pasta of choice
 Chicken broth
 Prawns
 Mussels
 Fish fillet
 Cooking cream
 2 tbsp oil for frying

GARNISHING

Lime juice
 Coriander
 Shredded Cheese

METHOD

- 1 Add all Tom Yum paste ingredients into Tefal La Moulinette 1000w and chop into fine paste texture. Set aside.
- 2 Prepare pasta as per packet. Drain and set aside.
- 3 Using Tefal Ingenio Wok Pan, heat oil on medium. Add in chopped Tom Yam paste and fry till fragrant.
- 4 Pour in chicken broth and bring to a boil. Thicken sauce with cooking cream.
- 5 Add in seafood. When they are fully cooked, add in cooked pasta and mix well.
- 6 Garnish with coriander and top with cheese and lime juice if desired. Serve immediately.

