



Asian Seafood Soup

SERVES 4

INGREDIENTS

- 1 litre salt reduced fish stock
- 2 stalks lemongrass
- 1 small red chilli, deseeded and finely sliced
- 200g mushrooms (either button or a mixture of Asian mushrooms), sliced
- 4 kaffir lime leaves
- 2 tbs fish sauce
- 2 tbs lime juice
- 480g mixed seafood of choice (white fish pieces, calamari, prawns, scallops etc.)
- 2 tbs coriander leaves
- Fresh lime wedges
- Fresh coriander leaves
- Vietnamese mint leaves (optional)

METHOD

1. In a large saucepan bring the fish stock to a boil.
2. Place the lemongrass on a chopping board and partially squash it with a mallet or knife handle. Add to the stock with the chilli, mushrooms and lime leaves and simmer for 2 minutes. Add the seafood and simmer for 5 minutes or until cooked. Add the fish sauce, lime juice and coriander.
3. Serve with fresh herbs and lime wedges.

