



# Tom Yum Soup Recipe

Servings: 6-8 persons

## Ingredients:

Tungsan Tom Yum Paste 240g  
Water 1.5 liter

## No. 1 (Add in if required for a stronger taste)

Lemongrass 2 stalks  
Lemon leaves 10 pieces  
Blue Ginger 1 small piece

## No. 2 (Add in to personal preferences)

Fresh Prawn 500g  
Sotong /Squid 300g  
Sliced Fish 400g

## No. 3

Onion (sliced) 1nos  
Straw Mushroom 1can  
Tomato 2nos

## Method:

1. Put Tungsan Tom Yum Paste 240g and ingredients No.1 to 1.5 liters of boiling water.
2. Add in ingredients No.2 and No.3 to boil till cooked.
3. Season (optional) to personal preferences.

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YI PIN TANG 



# 冬炎汤食谱

6-8人份

## 用料:

|        |        |
|--------|--------|
| 唐山冬炎酱料 | 240克   |
| 水      | 1500毫升 |

## 1号 (随意加入)

|     |     |
|-----|-----|
| 葱茅  | 2条  |
| 柠檬叶 | 10片 |
| 南姜  | 1小块 |

## 2号 (以个人喜好份量加入)

|     |      |
|-----|------|
| 新鲜虾 | 500克 |
| 苏东  | 300克 |
| 鱼片  | 400克 |

## 3号

|      |    |
|------|----|
| 大葱切片 | 1粒 |
| 草菇   | 1罐 |
| 红蕃茄  | 2粒 |

## 做法:

1. 将1500毫升的水,240克唐山冬炎酱料和1号用料放入锅内煮滚。
2. 再放入2号和3号用料煮熟。
3. 最后以个人口味加入调味即可食用。

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