

## Thai Shrimp and Lemongrass Soup Recipe

(Shrimp and Lemongrass Soup Recipe - Thai Recipes)

**Ingredients:** Serves 6

4 cloves garlic, peeled  
2 green serrano chilies, seeded and chopped  
3 tablespoons chopped fresh cilantro (fresh coriander) stems  
1½ teaspoons black peppercorns, coarsely ground  
8-10 fresh shiitake mushrooms  
3 lemongrass stalks  
4 fresh galangal slices, each ¼ inch (6 mm) thick  
2 tablespoons canola or peanut oil  
4 shallots, peeled and thinly sliced  
8 cups (64 fl oz/2 liters) low-sodium chicken broth  
1½ teaspoons finely grated lime zest  
¼ cup (2 fl oz/60 ml) each fish sauce and fresh lime juice  
1 tablespoon chopped palm sugar or brown sugar  
1 lb (500 g) shrimp (prawns), peeled and de-veined  
¼ cup (⅓ oz/10 g) each shredded fresh Thai basil and fresh cilantro (fresh coriander)

### Method:

In a mortar, combine the garlic, chilies, cilantro stems, and pepper and grind together with a pestle until a thick paste forms, adding 1 tablespoon water if needed to facilitate grinding. Alternatively, combine all the ingredients in a mini food processor and process to a paste. Set the chili paste aside. Remove and discard the stems from the mushrooms. Thinly slice the caps. Trim and crush the lemongrass stalks. Smash the galangal slices with the side of a chef's knife. In a stockpot over high heat, heat the canola oil. Add the mushrooms and sauté until they begin to brown, about 2 minutes. Stir in the lemongrass, galangal slices, and shallots and sauté until fragrant, about 2 minutes longer. Pour in the broth, add the lime zest, and bring to a boil. Reduce the heat to medium, stir in the chili paste, and simmer for 3-4 minutes. Add the fish sauce, lime juice, and palm sugar and stir to mix well. Simmer the soup for 5 minutes to allow the flavors to develop. Just before serving, stir in the shrimp. As soon as they begin to turn color and are opaque, after about 3 minutes, remove the soup from the heat. Ladle the soup into individual bowls, garnish with the shredded herbs, and serve at once.