

# Coconut Milk Soup with Fish & Turmeric

(Tom Kati Kamin Pla)

## Ingredients

---

- 1 cup fresh white fish fillet cut into bite-size pieces
- ½ cup fresh oyster mushrooms or straw mushrooms torn bite-size or any white mushrooms
- 2-3 cherry tomatoes cut in half or in quarters
- 2 fresh kaffir lime leaves remove the stem and torn in half or 3 dried soak in room temperature water about 20 minutes.
- ⅓ cup fresh galangal (blue ginger) cut thinly sliced or dried ¼ cup (soak in room temperature water about 20 minutes).
- 1-2 fresh lemon grass cut thick sliced by angle or (dried ¼) soak in room temperature water about 20 minutes.
- 3 shallots cut thick sliced
- 3-5 fresh red hot chilies (to taste) finely sliced or cut in half or crushed
- 2 coriander root crushed chopped
- ¼ cup spring onion cut 1 inch long
- ¼ cup coriander leaves cut 1 inch long
- ⅓ cup fresh turmeric cut thinly sliced
- 1 tbsp. fish sauce (to taste)
- ½ tbsp. lime juice or lemon juice
- 2 tbsp. tamarind juice
- ½ tsp. white cane sugar
- 2 cups coconut milk
- 2 tbsp. chili oil for garnish
- Coriander leaves for garnish

## Preparation

---

1. Heat the dry wok or pan. And add the turmeric, lemon grass, kaffir lime leaves, galangal, red hot chilies, shallots, and coriander root. Stir fried until fragrant about 1 minute.
2. Pour the coconut milk bring to medium heat until it boil and add the mushroom and tomato boil about 1 minute.
3. **Add all the fish without stirring** boil about 30 seconds.
4. Add the 1 tbsp. fish sauce, 2 tbsp. tamarind juice and ½ tsp. white cane sugar boil for 20 seconds.
5. Add spring onion and coriander leaves cook for 20 seconds.
6. Boil briefly and **remove from the heat. Add the lime juice.**
7. Serve hot, garnished with fresh coriander leaves.

