

*July Recipe*

## Spicy Thai Broth with Prawns and Langoustine

A beautiful clean soup that can vary in heat depending on the type of chillies you use, and whether the seeds are left in or not. I have removed them for a little less heat. It is one of the prettiest soups I know.

**SERVES 4**



**FOR THE PRAWN BROTH:**

1 carrot, peeled  
1 rib of celery cleaned and trimmed  
1 tomato  
6 lime leaves  
1 chilli cut in half lengthways and seeded  
1 bunch of fresh coriander  
1 small onion peeled  
2 sticks of lemon grass  
8 large raw prawns and 4 raw langoustine with their shells and heads  
Sea salt to taste

**FOR THE SOUP:**

2 tbsp sherry  
1 tbsp Thai fish sauce  
1 chilli cut in half lengthways, seeded and cut into very thin strips  
12 fresh coriander leaves

Put all the ingredients for the broth except the prawns, langoustine and salt into a large pot and cover with 1.5 litres / 2 1/2 pints of water. Bring to the boil, reduce the heat and tremble for 10 minutes. Salt the broth and drop in the prawns

and langoustine. Simmer for another 5 minutes, remove the prawns and langoustine and set aside to cool. Leave the broth on the heat for another 40 minutes.

Meanwhile, peel and de-vein the shellfish, throwing the heads and shells back into the broth pot as you go. Strain the broth through a muslin-lined sieve and discard the vegetable shells then clean the pan. Return the broth to the pan. Stir in the sherry, fish sauce, prawns and langoustine and heat through.

Serve in wide bowls with 3 or 4 strips of chilli, a few coriander leaves, 2 prawns and 1 langoustine on top of each.