



LOBSTER TOM YUM



SERVES 2-4 15 MINUTES

Wild caught every day of the year from the clean and abundant waters of Western Australia, each Brolos Australian Lobster is hand selected from the sustainable catch the bring you the very best. The Brolos freezing process keeps the Lobster sweet, plump and suited to many cooking methods and cuisines.

INGREDIENTS

- Brolos Australian Lobster Raw Tails
- 3 cup (750 ml) water
- 1/2 cup (125 ml) chicken stock/broth
- 2 stalks of lemongrass , outer layers peeled
- 1.5 cm piece of galangal , cut into 4 slices
- 5 kaffir lime leaves ,
- 2 Thai or birdseye chillies
- 3 garlic cloves

TOPPINGS:

1. 120g / 4oz oyster mushrooms
2. 1 tomato , cut into wedges
3. 1/2 medium red onion cut into slices about 1 cm thick
4. 1 tsp sugar
5. 3 tbsp fish sauce (Note 5)
6. 3 tbsp lime juice
7. Coriander for garnish

METHOD

1. Remove the lobster meat from the tail. Place shell in pot, reserve meat.
2. Give the garlic, chilli and lemongrass a smack with the back of a knife or rolling pin to release flavour. Add into pot.
3. Crush kaffir lime leaves with your hands. Add into pot.
4. Add galangal, stock and water. Bring to simmer on high heat, cover, then reduce to medium and simmer for 10 minutes.
5. Strain the broth, discard the prawn shells etc, then return broth into same pot over low heat.
6. Add onions and mushrooms, simmer 3 minutes.
7. Add tomatoes, simmer for 1 minute.
8. Add lobster tail meat, simmer 4 minutes or until just cooked.
9. Stir in sugar and fish sauce, simmer for 1 minute.
10. Adjust for your taste buds using a dash of lime juice, a dash of fish sauce and more sugar if needed. Go easy! You can always add more!
11. Ladle into bowls and serve with fresh coriander and fresh chilli.