

Four Seasons Hotel Bangkok: Spicy Prawns Soup (by Chef Andrea Accordi)

The new Four Seasons is a game-changer for Bangkok, bringing 700 jobs to the city and a new luxury option for travelers looking to explore Southeast Asia. Set on the banks of the Chao Phraya River, the 299-room property includes a riverfront infinity pool, Cantonese restaurant and Thai spa.

INGREDIENTS (serves five)

Prawn Stock:

- Prawn shells: 10 pieces
- Lemongrass: 1 piece
- Sliced shallots: 2 pieces
- Water: 600 ml

Tomyum:

- Large tiger prawns: 10 pieces
- Shallot (thin slices): 4 pieces
- Sliced lemongrass: 2 pieces
- Fish Sauce: 2 tbs
- Sliced galangal root: 4 pieces
- Straw mushroom: 150 grams
- Lime juice: 3 tbs
- Kaffir Lime Leaves: 3-5 pieces
- Bird's Eye Chili: 5 pieces
- Coriander Leaves: 20 pieces
- Prawn stock: 600 ml

PREPARATION

- Bring to a boil the water with lemon grass, shallot and the shell
- Simmer for 20 minutes and strain the stock
- In a pot bring to a boil the prawn stock and add shallot, lemongrass, galangal and straw mushroom
- Season with fish sauce and cook for couple of minutes until the mushrooms are tender and add the prawn and kaffir leaves.
- Add lime juice and add bird's eye chili and coriander.
- Serve immediately



Photo courtesy the Four Seasons (left)