

Less than 45 minutes

Serves 3-4

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Ingredients:

Toasties:

- 400g prawn or shrimp meat
- 2 egg whites
- 1 Tbsp (15ml) cornflour
- 1 Tbsp (15ml) soy sauce
- 1 tsp (5ml) sesame oil
- 2 spring onions, finely chopped
- Pinch salt
- 8 slices white bread, crust removed
- ½ cup (125ml) sesame seeds
- Canola oil, for shallow-frying

Soup:

- 1 Tbsp (15ml) sesame oil
- 3 Tbsp (45ml) tom yum paste
- 2 Tbsp (30ml) each fishsauce and soy sauce
- Juice (30ml) of 1 lime (or ½ lemon)
- 4 cups (1L) vegetable stock
- 1 cup (250ml) coconut milk
- 2 punnets (100g each) shiitake mushrooms
- 1 packet (200g) baby pak choi, halved

Method:

1. Pat prawn or shrimp meat dry with kitchen paper.
2. Whisk egg whites and cornflour together and add prawn meat.
3. Stir in soy sauce, sesame oil, spring onion and salt.
4. Roll bread flat with a rolling pin.

5. Spread prawn mixture on bread and dip in sesame seeds.
6. Slice into fingers or triangles and chill in the fridge for about 5 minutes.
7. Heat oil and shallow-fry toasties in a pan for 1-2 minutes or until golden on both sides.
8. Drain on kitchen towel and keep warm.
9. Heat sesame oil in a pot and flash-fry paste.
10. Add fish sauce, soy sauce and lime juice.
11. Top with stock and coconut milk and simmer for about 10 minutes.
12. Add mushrooms and pak choi and cook for another 3-5 minutes.
13. Serve broth with prawn toasties on the side.