

# Five-Tasted Soup

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Soup

SERVINGS: 2  
Pot

TOTAL TIME: 20 Minutes

## INGREDIENTS:

1 Teaspoon (5 grams) Vegetable Oil  
1 Teaspoon (5 grams) Shrimp Paste (Kapi, Belacan, Terasi, Mam Tom) \*Vegetarian substitute with salt\*  
1 Big Shallot (or 2-4 small shallots), finely chopped  
1 Lemongrass, thinly sliced  
3-4 Thin Slices Galangal  
1-2 Fresh Thai Chili (use whole)

4 Cups (560 ml.) Water  
2 Tablespoons (34 grams) Fish Sauce (or Soy Sauce)  
1 Tablespoon (17 grams) Palm Sugar  
1 Tablespoon (17 grams) Shrimp Oil (or Shrimp Paste in Oil or Sauteed Shrimp Paste from a can or Bagoong) \*Vegetarian substitute with chili oil\*  
1 Teaspoon (5 grams) Salt  
4 oz. (100 grams) White Mushrooms (or any assorted mushrooms)  
¼ Cup (60 grams) Bamboo Shoots Strips

10 Shrimps (or substitute with extra mushrooms)

1 Lime (Cut in Wedges)

Garnishes: Cilantro (Coriander Leaves), Mint Leaves, Julienned Kaffir Lime Leaf, Julienned Red Long Chili



## DIRECTIONS:

- 1) In a pot, add vegetable oil, shrimp paste, chopped shallot, sliced lemongrass, sliced galangal, and Thai chili. Sautee until fragrant.
- 2) Add water and let it bring to a boil. Then, add fish sauce, palm sugar, sautee shrimp oil, salt, mushrooms, and bamboo shoots strips. Let it cook for 10 minutes.
- 3) Add shrimps and let it cook for another 5 minutes.
- 4) In the meantime, squeeze one lime to a small bowl. One lime should yield about 3 tablespoons (51 grams). Once the shrimps cooked through, turn off the heat and add 2 tablespoons (34 grams) lime juice. Mix well to combine and taste. If you need sourer, add one more tablespoon of lime juice.
- 5) Serve the soup in a bowl and garnish with cilantro (coriander leaves), mints, julienned kaffir lime leaves, and julienned red chili.