

## Tom yam ramen

### Ingredients

- ½kg of shrimps washed
- **120g Shellfish Bisque (Art. 43718)**
- **40g Chili Sauce (Art. 55011)**
- 250g of egg noodles
- 100g of coconut milk
- 1 nori leaf
- 40g of fresh ginger or galangal
- 3 tbsp of boiled sweetcorn
- 3 eggs boiled in soya
- 1/ 3 of a bunch of coriander
- 1/ 3 of a bunch of spring onions
- 1 large onion
- A few lime leaves
- 2 sprigs of lemongrass
- 2 tbsp of sunflower oil
- 1 ½ lt of water

### Cooking instructions

1. Cut the onion into slices and sauté in a saucepan of sunflower oil. Add the ginger, lemongrass and the white part of the spring onions. Add water and Shellfish Bisque and boil on a low heat for 4-5 minutes.
2. After that, add the Chili Sauce and the lime leaves, the coconut milk and the shrimps and boil for another minute.
3. Soften the noodles in hot water, strain and place in bowls.
4. Serve the already-prepared soup and the shrimps in the bowls with the noodles and add sweetcorn, egg sliced in the middle, a piece of nori leaf and the finely chopped herbs.