



Tom Yum Soup Recipe

Servings: 6-8 persons

Ingredients:

Tungsan Tom Yum Paste 240g
Water 1.5 liter

No. 1 (Add in if required for a stronger taste)

Lemongrass 2 stalks
Lemon leaves 10 pieces
Blue Ginger 1 small piece

No. 2 (Add in to personal preferences)

Fresh Prawn 500g
Sotong /Squid 300g
Sliced Fish 400g

No. 3

Onion (sliced) 1nos
Straw Mushroom 1can
Tomato 2nos

Method:

1. Put Tungsan Tom Yum Paste 240g and ingredients No.1 to 1.5 liters of boiling water.
2. Add in ingredients No.2 and No.3 to boil till cooked.
3. Season (optional) to personal preferences.

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Other brands by Tungsan:

YI PIN TANG 



冬炎汤食谱

6-8人份

用料:

唐山冬炎酱料	240克
水	1500毫升

1号 (随意加入)

葱茅	2条
柠檬叶	10片
南姜	1小块

2号 (以个人喜好份量加入)

新鲜虾	500克
苏东	300克
鱼片	400克

3号

大葱切片	1粒
草菇	1罐
红蕃茄	2粒

做法:

1. 将1500毫升的水,240克唐山冬炎酱料和1号用料放入锅内煮滚。
2. 再放入2号和3号用料煮熟。
3. 最后以个人口味加入调味即可食用。

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唐山的品牌也包括:

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