**Tom Yum Blondkopfchen Cherry Tomato**

**INGREDIENTS:**
- 2 quarts dashi
- 4 lemongrass, bruised
- 30 grams galangal, 2” slices
- 10 kaffir lime leaves, torn in half
- 35 grams Thai chili, bruised
- 32 grams garlic, smashed
- 2 Roma tomatoes, halved
- 100 grams dried shiitake
- 240 grams shallots, quartered
- 2 tsp sugar
- 200 grams fish sauce
- 200 grams lime juice
- 20 grams cilantro

**METHOD:**
First make a dashi and prepare all the aromas.

Add the dashi in a pot along with lemongrass, galangal, kaffir, Thai chili and garlic. Bring to a simmer and leave to simmer for 10 minutes.

Add Roma tomatoes, dried shiitake, and shallot. Let simmer for an additional 10 minutes.

Add sugar, fish sauce, lime juice, and cilantro.

Check seasoning with salt.

Strain into a chinois with a cheesecloth. Cool completely before storing.