

# Tom Yum Blondkopfchen Cherry Tomato

Kevin Tien

@chefkevien | @emiliesdc

## 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.

