

Coconut Milk Soup with Rock Shrimp

Courtesy of Chef Harold Dieterle, Kin Shop, Perilla, and The Marrow

5 stalks lemongrass, minced
5 tablespoons galangal (ginger can also be substituted), minced
5 tablespoons garlic, minced
5 tablespoons shallot, minced
5 Thai chilies, de-seeded and minced
1 tablespoon coconut oil
5 cups coconut milk
2 1/2 cups water
3/4 cup palm sugar
3/4 cup fish sauce
1/2 cup liquid tamarind
10 Kaffir lime leaves (add in substitution)
1 cup fresh lime juice
2 cups rock shrimp (regular shrimp can also be substituted and cut in half)

Place the minced lemongrass, galangal, garlic, shallots, and deseeded chilies in a mortar and pestle or blender with a little water. Grind mixture into a paste and set aside. Separately, heat a deep pot on the stove to medium heat and add the coconut oil. When heated, place the paste from the mortar and pestle into the pot and fry for two minutes. Add the coconut milk, water, palm sugar, fish sauce, liquid tamarind, and lime leaves and simmer for thirty minutes. Once the soup has simmered, add the lime juice and check for seasoning, adding salt or pepper if needed. The soup should be sweet, spicy, salty, and sour. When it is seasoned to your liking add the rock shrimp and heat until the shrimp are cooked through, about two minutes. Serve immediately.