Lime leaf
Which they obviously NOT!
Be I don’t have. Just pretend
not seeing the elephant in the
room for the time being.

Coriander
Magic herb!

Tomato
The fruit of the
devil.
Just kidding.

Some Mushroom
Who definitely deserves
a name.

Shrimp paste
Dude it stinks...
My invention. Probably not
what people would do in
Thailand. Just to make it a little
bit more "shrimpy".

Fish sauce
The second stinkiest thing
on this pie.

Coconut milk
Just delicious!

Unedible:
Lemon grass

Bird in sauce?
Lime

The kind of thing you don’t
wanna chew.

Galangal

Oh, little true things.
Shallot

Chili
Hotter than the
summer!

Atlantic cod
My invention.
Sounds fishy. I know right.
I call it a yeast seating
on an ocean of poisons.

Prawn
The end of the
soup.
Coconut milk decides to free itself from the box. It looks pale after staying at home for too long.

Lemon grass, galangal, and chili are having a good time networking. Whereas "lime leaves" don't say a single word for fear of being exposed.

Stirring at tomatoes and you will be hypnotized.

Bone the fish slice and cut it into chunks. Leave them alone for a while so that they can throw a party.

Miss shrimp paste, fish sauce & some oil. Sticky, but in love.

Some limes are so hungry that they decide to mimic potato wedges. Some limes are dying for trying cream, so they expand themselves to a 2-D plane.

Coriander smells good.

Mushrooms are highly versatile. You gotta separate them to stop them from bad-mouthing you.

Shellfish have beautiful minds, and once opened up, move everyone to tears.

Tom yum & Nam Khon

by mummi 11/17/2020
Procedures

- Heat and fry the mixture of shrimp paste, fish sauce and oil. This is dangerous. I run the risk of seeing a police officer outside before my door for a complaint about unbearable foul smell.

- Add shallots, lemon grass, galangal, lime leaves and stir fry until the herbs release a pungent smell.

- Add liquid: coconut milk, water, lime juice. Bring to a boil.

- Add vegies.

- Add prawns and fish shortly before serving.

- Add chilli & lime slices.

- Serve in a dish and top with coriander.

Guten Appetit!