

# TOM YAM SEAFOOD TREASURE HOT POT

🕒 Prep time: 40 minutes 🍳 Cooking time: 40 minutes 🍴 Serves: 8

## INGREDIENTS

1 200g packet MAK NYONYA Instant Tom Yam Sauce  
800ml water  
100ml thick coconut milk  
2 tomatoes, quartered  
4 kaffir lime leaves

## PRAWN TREASURE POUCH

1 packet wonton wrapper  
100g prawn meat, coarsely chopped  
100g minced meat (chicken or pork)  
1 tsp ground white pepper  
½ tsp chicken seasoning  
½ tsp salt  
1 tbsp water chestnuts  
1 tbsp chopped carrots  
1 tbsp cornstarch

*SUGGESTED CONDIMENTS: Prawns, fish balls, mussels, scallops, squid, variety of mushrooms, baby corn, lettuce*

## 1 To make wonton:

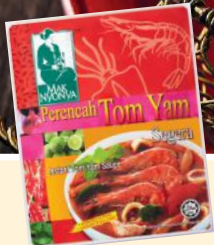
combine prawn and minced meat with pepper, chicken seasoning, salt and cornstarch. Knead for 2 minutes and add water chestnuts and carrots. Spoon a teaspoonful of mixture into the middle of wonton skin, wet the edges with egg white, gather up the sides and press together to leave a frill at the top. Deep fry prepared wonton or cook in hot pot freshly prepared.

## 2 To prepare tom yam soup:

Stir-fry MAK NYONYA Instant Tom Yam Sauce until fragrant, add water and bring to a slow boil. Add tomatoes, kaffir lime leaves and coconut milk. Once heated through turn off heat.

## 3 To Serve:

Fill a hot pot halfway with tom yam soup and bring it to a slow boil. Add ingredients that take longer to cook (like baby corn and mushrooms) first, followed by the rest.



MAK NYONYA Instant Tom Yam Sauce

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