CA KHO / CANH CUA CA TOM
Serving 12

INGREDIENTS:
1 kg peeled prawns
2 bags of asian celery (bac ha)
5 tomatoes
1 pineapple (or 2 boxes)
1 bag of bean sprouts
1 bag okra
2 bunch of coriander
1 bag of lemongrass
10 shallots
tamarind paste
2 bags vietnamese herbs (ngo ohm / rau ram)
fish sauce
1 fish head
1 salmon cutlet per person
1 cup Jasmin rice per person
sugar
sesame oil
beer to cover the fish
3 whole garlic

PREPARATIONS:
1. First of all start with jasmine rice, rinse it well. Ratio of water and rice is 1:1 (one cup of rice and one cup of water) for a person.
2. Rinse all vegetables and herbs.
3. Pick herb leaves from the stalks with your fingers, because then the taste is better preserved.
4. Coriander use with a bit of the stems, because the steams have a lot of good taste in.
5. Peel the outer layer of celery stalks.
6. Cut the tomatoes into wedges.
7. Peel the pineapple and cut it up into bite-value pieces, as one gets in the boxes.
8. Finely chop the shallots and garlic.

CARAMELIZED FISH/CA KHO:
1. Fry salmon cutlets in the sesame oil, add one whole garlic (cloves of garlic should be finely chopped).
2. Add 1 dl of fish sauce.
3. Add 3-4 finely chopped shallots.
4. Add beer, so much so that it covers the fish.
5. Simmer on low heat for 1-2 hours without a lid.
6. Serve with rice and lots of coriander.

FISH SOUP/CANH CUA CA TOM:
1. Fill a pot with 3 liters of water.
2. Use a half bag of mashed tamarind.
3. Add 3 stalks of lemon grass in to the water.
4. When tamarind becomes soft squeeze a little and remove it.
5. Add fish head.

6. *Add the pineapple.*
7. *Add the 1 ½ dl fish sauce and 4-5 finely chopped shallots.*
8. *Add 2 whole garlic, (cloves of garlic should be finely chopped).*
9. *Add 5 tomatoes.*
10. *After ½ hour take out the fish head.*
11. *Add the prawns.*
12. *After 35 minutes add the Vietnamese herbs.*
13. *Balance soup with fish sauce if it is too acidic.*
14. *Add the okra and 1 kg fish (salmon or catfish).*
15. *Let it soak a bit.*
16. *Serve the soup with rice, bean sprouts and lots of cilantro.*