

# Tom Tschued Moo

(Clear soup with vegetables and pork)

## Buy (for 2 persons)

- **Pork (from the neck)** 120 g
- **Soy sauce (salty)** 2 tablespoons
- **Pepper** 1/4 teaspoon
- **Garlic** 1 clove
- **Thai Bouillon** 1 teaspoon
- **Radish** 6 small round slices
- **Carrots** 6 round slices
- **Spring onions** 1 tip
- **Thai Coriander** 1 tip
- **Fried Thai Garlic** 1 teaspoon

## Prepare

- **Cut the spring onions and coriander into 1cm small pieces**
- **Chop the garlic clove**
- **Marinate the meat with 1 teaspoon of soy sauce, the chopped garlic and pepper**

## Cook

- **Heat up 1/2 liter of water, add 1 teaspoon of Thai Bouillon**
- **Add radish and carrots; bring to the boil**
- **Add 1/2 teaspoon of salt and 2 tablespoons of soy sauce**
- **When the soup boils, form small meatballs and add them**
- **Reduce the heat and let the pot stand for one minute**
- **Add spring onions and coriander**
- **Add the fried garlic into the soup bowl - DONE**