

# Po Tak spiced seafood broth

## Seafood:

8 fresh mussels  
8 tiger prawns  
12 clams  
8 scallops  
splash of water

## Broth infusion:

½ - 1 red chilli brunoise (finely diced)  
3cm fresh ginger julienne (finely sliced into matchsticks)  
1 clove garlic fine sliced  
1 litre chicken stock  
Nam pla (fish sauce)

## Garnish:

1 tsp chopped coriander  
1 tsp chopped mint  
1 tsp chopped basil  
1 shredded spring onion  
½ lime juice  
50g rice noodles - pre soaked

Wash clean and prepare all seafood

Create a foil bag or envelope and put the seafood in, placing any shells on the bottom, add a splash of water and seal up the bag

Place onto a tray and store for later

Prepare the chicken stock in a saucepan, do not make this too strong

Place the tray of seafood into an oven 200c for around 10 - 12 minutes

When cooked remove from the oven and pour the juices into the stock, keep the seafood in a warm place

Add all the ingredients for the infusion to the stock and heat gently for around 1 minute

Place the noodles, seafood and spring onions into a serving bowl

Top with the broth and squeeze of lime

Finish with fresh herbs

