

THAI CUISINE

Spicy tomato-coconut soup

Ingredients: 4 Persons

400 ml of coconut milk
400 g of tomato puree
800 ml fresh vegetable stock

1 teaspoon red curry paste
3 cloves of garlic
1 piece of ginger (3cm)
2 limes
1 bunch spring onions
250 g prawns
1 tbsp oil
Fish sauce or plain salt
fresh coriander leaves
brown sugar



Cut the garlic, the ginger and the spring onions as small as possible.
Fry in some oil. Pour in the coconut milk and the tomato puree and add the red curry paste. Boil briefly and then add the vegetable stock.
As you like you could blend the soup now to get a fine consistency and season then with the fish sauce, the sugar and the juice of the limes.
Add the prawns and simmer gently for about 15 minutes.

Season and to double check the flavour and serve with chopped fresh cilantro.

If you can get lemon grass you should of course add that, too.