

Spicy shrimps Thai soup, coconut milk, red curry and coriander |

Recipe for 4 portions

Description

Asian style soup.

Ingredients

Soup

- 398 Ml Coconut milk
- 600 Ml Vegetable stock
- 2 Tbsp Red cari
- 1 Tsp Fresh ginger
- 1 Tsp Chopped garlic
- 1 Tbsp Brown sugar
- 2 Tsp Fish sauce
- 150 Gr Onion
- 100 Gr Carrot
- 150 Gr Red pepper
- 250 Gr Rice vermicelli
- 300 Gr Peeled medium shrimps, tail-on
- 4 Sprig(s) Coriander

Preparation

- Preparation time **60 mins**

Prep

Peel and slice the carrots.

Peel and cisel the onion.

Remove the leaves of the cilantro.

Soup

In a pot, mix the coconut milk with the curry paste, the ginger, the garlic, the brown sugar and the fish sauce.

Add the onion, the carrots, the pepper and season with salt and pepper. Mix well.

Put a lid on and let simmer for 20 minutes..

Add the shrimps and the rice vermicelli in the soup.

Don't overcook the shrimps.

Plating

Pour in a bowl and garnish with cilantro leaves.

Bon appétit!