

Bangkok Soup with Coconut Milk and Curry, Silky Tofu, Shiitake and Crunchy Vegetables |

Recipe for 4 portions

Description

Thailand, vege and tasteful! A straight-to-the-point sure shot.

Note

The final broth, the soup has to be a little bit thick for all the flavors to come out. Think of a 35% cream-texture like. Not entirely liquid or you'll be having trouble getting all the flavors brought to life.

Ingredients

Bangkok soup

- 700 Ml Vegetable stock
- 500 Ml Coconut milk
- 3 Tbsp Green cari paste
- 300 Gr Tofu
- 75 Gr Shiitake mushroom
- 100 Gr Carrot
- 50 Gr Chopped shallot
- 1 Clove(s) Chopped garlic
- 150 Gr Rice vermicelli
- 2 Tbsp Peanut butter
- 4 Sprig(s) Fresh cilantro
- 4 Leaf(ves) Iceberg lettuce
- 100 Gr Sprouted soybeans

Preparation

- Preparation time **45 mins**

Mise-en-place

Soak the noodles into tempered-hot water for a good 15-20mins (they should be *al dente*).

Prep and bring to a boil the vegetable broth.

Cut the tofu into small cubes or juliennes.

Peel the shallots and the garlic. Then cut it roughly.

Finely chop the lettuce.

Take the leaves off the cilantro.

Bangkok soup

Stop the broth from boiling and then plunge the noodles in.

In a medium-hot pan with canola oil, cook the shallot, the garlic and the green curry.

Wait for a slight coloration then add the vegetable broth and the coco milk. Let everything simmer and all the flavors come together.

Add the peanut butter to smooth everything out and let it cook 2mins. It should be thickening. Add the noodles.

Montage

In a bowl, first add the noodles and then the carrots, the mushrooms (shiitake), the lettuce and the tofu.

Lastly, the sprouted soybeans, the hot soup all over and then a couple of cilantro leaves here and there.

Bon appétit!