

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

Recipe for 4 persons

Description

Asian style soup.

Ingredients

Soup

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

Preparation

- Preparation time **90.00 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!