

Red Curry Coconut Soup with Vegetables

Makes 4-6 servings.

500 mL coconut cream
6 cups lobster broth (I used Better than Bouillon lobster base)
4 tbsp red curry paste (you might want to start with half then add more to the soup later)
6 cloves garlic, minced or grated
~5 cm piece of ginger (a thumb if you are David)
2 tsp sugar
2 tbsp fish sauce
3 tbsp lime juice

Vegetables:

1 head of broccoli
1 small red onion
baby corn

Cut vegetables to whatever size you want. Blend coconut cream and lobster broth.

Heat 3 tbsp oil in a large pot over medium heat until shimmering but not smoking. Remove from heat and add garlic, ginger, and curry paste. Cook until fragrant, ~ 30 sec, then add broth mixture to pan along with fish sauce and lime juice.

Put the soup on medium high heat and bring it to a boil, then adjust heat so the soup is just simmering.

Meanwhile, heat 1 tbsp oil in a frying pan over medium high heat, until shimmering but not smoking. Add broccoli to pan, salt lightly, and sauté until lightly browned. Add broccoli to soup. Add 1 tbsp oil to the pan and saute the onion and baby corn, salting lightly, until the onion starts to soften. Add them to the soup.

Add salt to taste, and serve once the broccoli is tender.