

Recipe No. 23/2015

Red Thai Curry Soup

Warm up this winter with this delicious Red Thai curry soup. Perfect for most dietary requirements.

NB: Suitable for both TM5 and TM31

Ingredients

1 garlic clove
30 g lemon grass
15 g ginger fresh, peeled
30 g fresh coriander
30 g olive oil
30 - 40g red Thai curry paste (according to taste)
1 l chicken stock
400 g coconut milk
1 medium sized chicken breast diced (optional)
1 tomato diced
1 medium red pepper cut in strips.
2 tsp oyster sauce



Method

1. Place the garlic, lemon grass, ginger and coriander into the TM bowl and chop **10 sec/speed 7**.
2. Add the oil and curry paste, sauté **2 min/Varoma/speed 2**.
3. Add chicken stock, chicken breast and coconut milk, cook **15 min/Varoma/speed 2**.
4. Add tomato and red pepper, cook **5 min/Varoma/speed 1.5**.
5. Check if chicken is cooked.
6. Add oyster sauce and mix **5 sec/100°C/speed 7-10**.

Cook's notes

- The chicken stock can be replaced with vegetable stock.
- Compliment it with a drizzle of plain Greek yogurt.

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