asian soup

20 Min. | vegan | vegetarian

Zutaten 4 Personen

1	garlic clove(s)
1 piece(s)	ginger (approx. 4 g)
1 tbsp	oil
2 tsp	green curry paste
400 ml	coconut milk
400 ml	vegetable broth
1	carrot(s)
150 g	frozen shrimp, cooked
1 package(s)	Petrella leeks (125 g)
some	salt and pepper
2 tsp	lime juice
1 tbsp	flat-leaf parsley, cut into strips

Petrella Produkte

Petrella leek

asian soup

20 Min. | vegan | vegetarian

So wird's gemacht

1. Finely chop the garlic and ginger and add them to a pot with oil.
2. Add the curry paste and sauté briefly.
3. Deglaze with coconut milk and vegetable broth.
4. Peel the carrot(s) and cut them into thin strips.
5. Rinse the shrimp under cold water and add them to the soup along with the carrot strips.
6. Let everything simmer for 5 minutes, stir in the leek, and season to taste with salt, pepper, and lime juice.
7. Divide the soup among soup bowls and sprinkle with parsley.