15 min | 2 servings | Gluten-free

# Thai coconut soup

A 10-minute fridge clear-out that tastes of Bangkok.



## INGREDIENTS

- 300 g vegetables from the fridge (peppers, mushrooms, carrots...)
- 200 g prawns (or chicken, or tofu)
- 160 g rice noodles
- 250 ml coconut milk
- 250 ml water
- 15 g red or yellow curry paste
- 40 g re.garum Fish
- 1 lime
- fresh coriander

Contains: crustaceans, fish

## METHOD

1. Toast the curry paste in a pot with a drop of oil. (1 min)
2. Pour in the coconut milk and water and bring to the boil.
3. Add the chopped vegetables, prawns and noodles. (4 min)
4. Turn off the heat and add the re.garum Fish, tasting as you go. No salt.
5. Squeeze over the lime and finish with coriander.

**Our tip:** re.garum Fish replaces Asian fish sauce, with a cleaner aroma.

**Chef version:** Base broth: 800 g water, 140 g coconut milk, 80 g re.garum Fish, 20 g starch, 2 g kaffir lime powder at 90 °C, rest 5 minutes and strain; 5 g lime juice to order.