

Thai soup with coconut milk and curry, fried tofu, cauliflower, rice noodles and fresh herbs |

Recipe for 4 servings

Description

Asian style soup, a moment to warm up while discovering oriental flavours.

Note

Soft tofu is ideal for this recipe.

Ingredients

Soup

- 398 Ml Coconut milk
- 800 Ml Vegetable stock
- 2 Tbsp Red cari
- 1 Tsp Fresh ginger
- 1 Tsp Chopped garlic
- 1 Tbsp Brown sugar
- 2 Tsp Fish sauce
- 150 Gr Onion
- 150 Gr Cauliflower
- 250 Gr Rice vermicelli

Topping and tofu

- 200 Gr Tofu
- 2 Tbsp Cornstarch
- 4 Sprig(s) Coriander
- 2 Unit(s) Green onion

Preparation

- Preparation time **30 mins**

Prep

Cut cauliflower into florets.

Peel and finely chop the onion.

Thin out the coriander sprigs and finely chop the green onion.

Dice the tofu, dip in cornstarch and pan-fry in vegetable oil.

Cook the rice vemicelli in a large volume of boiling water and rinse in cold water.

Soup

In a saucepan, combine the coconut milk, red curry paste, ginger, garlic, brown sugar and fish sauce.

Add the onion, cauliflower florets and season with pepper.

Cover and simmer for 10 minutes.

Add the fried tofu before serving.

Plating

Place the noodles in the bottom of your bowls.

Serve the soup and garnish with coriander leaves and green onion.

Bon appétit!