

Thai Coconut Cream Soup



Ingredients:

- 1/4 cup chopped lemon grass
- 2 cups coconut milk
- 1 cup water
- 1 table spoon oil
- 1/2 cup red capsicum cut into cubs
- 1/2 cup baby corn roundels
- 1/2 cup blanched broccoli florets
- Salt and freshly ground black pepper powder to taste
- 1 table spoon cornflour dissolved in 2 table spoons cold water

Serves: 3 persons

Preparation time: 15 min.

Difficulty level: Easy

Method:

1. Combine the lemongrass and 2 table spoons of water and blend in a mixer to a smooth mixture.

2. Strain the mixture using a sieve and keep aside.
3. Heat the oil in a frying pan, add the capsicums and sauté on a medium flame for 1 minute.
4. Add the baby corn and broccoli and sauté on a medium flame for 1 more minute.
5. Add the coconut milk, 1 cup of water, lemon grass mixture, and salt and bring to boil.
6. Add the corn flour-water mixture, mix well and cook on a medium flame for 3 to 4 minutes, while stirring continuously.
7. Switch off the flame, add the pepper and mix well.
8. Serve hot.