



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



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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.