



Coconut & Lemongrass Soup

INGREDIENTS:

- 2 tbsp vegetable oil
- 1 tbsp minced ginger
- 2 lemongrass stalks – finely chopped
- 2L boiling water (from kettle)
- Vegetable stock powder (see packet for instructions)
- 2 cans coconut cream
- 6 kaffir lime leaves
- 2 cups broccoli – chopped
- 6 asparagus spears – chopped
- Juice from a lemon
- 2-3 spring onions – sliced
- ¼ cup fresh Vietnamese mint - chopped

METHOD:

1. Heat oil in a large saucepan or pot over medium heat
2. Add lemongrass and ginger and sauté for about 2 minutes
3. Add boiled water, coconut cream and kaffir lime leaves. Bring to boil and then simmer for 15 minutes
4. Add broccoli, asparagus and lemon juice
5. Simmer for another 4 minutes
6. Divide into soup cups and top with spring onions and fresh Vietnamese mint

