

THAI SPINACH SOUP WITH CORIANDER-LIME CREAM



USED BRESC PRODUCTS



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Lemongrass puree 450g



Madras 450g



Red chilli puree 450g

INGREDIENTS

4

- 0.5 dl manufacturing cream
- 0.5 l vegetable stock
- 500 g spinach
- 100 g bean sprouts
- 100 g chestnut mushrooms
- 50 g Bresc WOKginger
- 50 g Bresc garlic chopped
- 50 g Bresc red chilli puree
- 50 g Bresc Madras
- 25 g Bresc lemongrass puree
- 10 g coriander, leaves
- 2 spring onions
- 1 red onion
- fish sauce
- salt and pepper
- 0.5 l whipping cream, unsweetened
- 0.25 bunch coriander
- 1 lime
- salt and pepper

PREPARATION METHOD

Puree the coriander with a little cream and the juice of a lemon to make a smooth paste. Whisk the remainder of the cream until it is as thick as yoghurt and then add it and season with salt and pepper. Finely chop the red onion and stew it in a little oil with the ginger and the garlic. Add the lemongrass puree, the chilli puree and the Madras and briefly stew with the red onion. Add the spinach, then add the cream and stock. Bring everything to the boil and puree to make a soup. Season with pepper and fish sauce. Finely chop the spring onion and mushrooms and use it to garnish the soup along with the coriander and bean sprouts.