Yellow curry soup with prawns and Atlantic wolffish.

Used bresc products

Bresc Chopped shallot 1000g

Bresc Lemongrass puree 450g

Bresc Thai yellow curry 450g

Ginger puree 450g

Ingredients

6

- 50 g Bresc Thai red curry
- 12 prawns
- 300 g Atlantic wolffish
- coriander, chopped
- 15 g fish sauce
- 40 g Bresc Shallot chopped
- 10 g Bresc Ginger puree
- 10 g Bresc Lemongrass puree
- 5 dl coconut milk
- ½ l fish stock
- ½ lime
- 3 stalks spring onion
- 1 packet nameko
- ½ tin bamboo shoots
- 100 g bean sprouts
- oil for frying

Preparation method

Shell the prawns, remove the intestinal tract and cut them in half. Cut the wolffish into pieces.
Fry the fish and the prawns with the shallots in some oil. Add the Thai yellow curry, lemongrass and the ginger.
Add the stock and coconut milk. Bring briefly to the boil. Slice the spring onions into thin rings and cut the nameko loose.
Season with fish sauce and add the bamboo shoots, bean sprouts, spring onion and nameko.
Garnish with the chopped coriander and serve.

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000