



Asian prawn soup with Coco Tara Coconut Milk

Ingredients for 4 persons:

- 16 pcs. Raw prawns
- 3 pcs. Lemon grass
- 2 Sticks celery
- 1/2 Bunch spring onions
- 4 pcs. Garlic
- 2 pcs. Carrots
- 1 pc. Chili pepper
- 4 Sprigs of fresh coriander
- 6 tbsp. Light soy sauce
- 2 Glasses fish stock
- 1 Pinch of sugar
- 1 Pinch of salt
- 5 cl Coco Tara Coconut Milk
- 5 cl White wine
- 2 tbsp. Thai fish sauce (Aisan or speciality shop)

Peel carrots, garlic and celery sticks. Clean spring onions and chili pepper, cut everything into fine strips.

Remove outer dry leaves from lemon grass, soften stalks, and tie into a knot.

Peel prawns, and cut half open on upper side, remove intestines.

Pour wine into fish stock, and bring to the boil, gently cook lemon grass and vegetables for 5 minutes, adding soy sauce and coriander sprigs.

Now add the prawns, allow to draw for another 5 minutes. Add salt and a little sugar to taste. Round off with Thai fish sauce and Coco Tara Coconut Milk.

Remove lemon grass, add coriander leaves.