



## 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

