



## KUMAR'S

### 酷玛泰国风味绿咖喱汤配蔬菜什锦

#### TOM KHA KAI SOUP WITH MIXED VEGETABLES



##### 原材料

- 150克绿咖喱酱
- 500毫升高汤
- 300毫升椰奶
- 300毫升水
- 100克油炸豆腐切小块
- 100克小白菜切小块
- 50克金针菇
- 50克豆芽
- 1/4个佛手瓜切丝
- 1颗青柠
- 8片红辣椒
- 4根带叶香菜

##### 烹饪方法

- 焯小白菜，晾干。将绿咖喱酱、高汤、椰奶加水混合，倒入锅中，煮沸。加入豆腐、金针菇和小白菜，直至煮沸，盛入碗中，铺上豆芽和佛手瓜丝。用青柠切片、辣椒丝和香菜装饰。



##### INGREDIENTS

- 150g green curry paste
- 500ml chicken stock
- 300ml coconut milk
- 300ml water
- 100g fried tofu cut in small pieces
- 100g chinese pak choy cut in 1/8
- 50g chinese mushrooms
- 50g bean sprouts
- 1/4 buddah's hand salad julienned
- 1 lime
- 8 slices red chilli
- 4 sprigs fresh coriander

##### PREPARATION

- Blanch pak choy, refresh and drain.
- Mix together the green curry paste, chicken stock, coconut milk and water in the pan and bring to the boil.
- Add the tofu, mushrooms and pak choy into the soup and bring it back to the boil, ladle into a soup bowl, top with the bean sprout and buddah's hand salad.
- Garnish with lime, sliced chilli and coriander.

