



Recipes by Hubert Keller

Shrimp and Coconut Milk Soup with Ginger & Lemongrass

Ingredients:

(Yields: 4 servings)

- 4 stalks lemongrass
- 5 cups canned unsweetened coconut milk
- 1 stalk celery, diced
- ¼ cup ginger, minced
- 6 tablespoons freshly squeezed lemon juice
- 1 tablespoon garlic, minced
- ¼ cup fresh cilantro, minced
- 1 cup dry white wine
- Salt & pepper, to taste
- 12 each Jumbo prawns U-12 or U-15
- 1 tablespoon virgin olive oil
- 1 whole onion, thinly sliced
- 1 whole carrot, thinly sliced
- 1 small leek, julienned
- Salt & pepper, to taste
- 16 fresh basil Leaves, coarsely chopped
- 2 tablespoons fresh chives, finely sliced
- 3 oz haricots vert, blanched and sliced into 1-inch lengths
- 1 large tomato, blanched, peeled, seeded, diced

Directions:

To prepare the broth, crush the lemongrass with the back of a knife or a cleaver, or use a mallet. Place in a large stockpot and add the coconut milk, celery, ginger, lemon juice, garlic, cilantro, white wine, salt and pepper. Stir together and bring to a boil.

Heat the olive oil in a saucepan and sauté the onion, carrot and leek over medium-high heat for 2 minutes. Season with salt and pepper and add the strained coconut broth. Bring to a boil, reduce the heat to barely a simmer and cook for about 3 to 5 minutes longer, stirring occasionally.

Stir in the basil, chives, haricots verts, tomato, and return to a boil over high heat. Add shrimp. Adjust the seasonings, if necessary. Transfer to a tureen (or ladle directly into bowls if you prefer), and serve immediately.