KIKKOMAN

Thai lime soup with tofu, salmon and prawns

Total time **60 mins**

INGREDIENTS

10 portion(s)

Soup:

1 kg	salmon fillet
200 g	Thai eggplant
10	shiitake mushrooms
300 g	carrots
2 litre	vegetable stock
20 g	Kaffir lime leaves, dried
2	stalks lemongrass
250 g	sugar snap peas
25 g	garlic
80 g	ginger or galangal
2	chilli peppers
1 litre	coconut milk
200 ml	Kikkoman Naturally Brewed Soy Sauce
100 ml	fish sauce
500 g	baby broccoli
200 g	Thai basil
100 ml	lime juice
500 g	firm tofu, natural
500 g	raw prawns, no shells and tails
	Salt and pepper to taste

To Serve:

	A few coriander leaves
	A few Thai basil leaves

PREPARATION

Step 1

Soup: Fry garlic, ginger and chilli until they start to release their aromas. Skin and debone the salmon and dice it alongside the tofu. Halve or quarter the eggplant, depending on size, and cut into pieces, mushrooms into strips. Cut carrots into matchstick-sized sticks, sugar snap peas into thirds. Heat vegetable stock and Kaffir lime leaves in a large pot. Chop lemongrass and cook for about 15 minutes. Then add coconut milk, vegetables (except broccoli), Kikkoman Soy Sauce and fish sauce. Simmer until vegetables are soft. Add broccoli and Thai basil and cook for 5 minutes. Finally, add lime juice, fish, tofu and prawns and simmer for another 5 minutes. Season to taste with salt and pepper.

To serve: Sprinkle with some Thai basil leaves, coriander leaves and serve with lime wedges.