



cappuccino of curry and lemon grass with gamba skewers

A recipe by petra: www.cookseasonal.com/recipe/239

Preparation

1. In a pan, bring to boil the vermouth, port, lemon grass and lime leaves, then leave to simmer until reduced. Add the shallots, leek, and chicken stock, and leave to simmer for 5 minutes. Then add the cream, curry powder and curry paste, and the coconut flakes, and simmer for another 10 minutes.
2. Meanwhile, blend the apple, pineapple, banana, and parsley (in a kitchen blender), then add to the soup and leave to simmer for 5 minutes. When the soup is ready, filter through a kitchen towel and stir in the cold(!) butter while the soup is still hot. Season to taste with pepper and salt.
3. Season the gambas / scampi with curry salt and quickly fry in very hot peanut oil. Skewer the gambas / scampi, together with the marinated slices of ginger.
4. Meanwhile, cook the rice noodles, by dipping them into boiling water for a couple of minutes.

Serve the noodles in (warm) bowls, place the skewers on top, then fill the bowl up with a helping of frothed soup.

Ingredients

- **chicken stock:** 300 ml
- **cream:** 300 ml
- **vermouth:** 100 ml
- **port (red):** 50 ml
- **wine (white):** 80 ml
- **shallots:** 4 (finely chopped)
- **leek:** 0.5 (sliced)
- **curry:** 1 tablespoon
- **curry paste (green):** 1 teaspoon
- **lemon grass:** 5 sprig
- **lime (kaffir):** 2 leaf
- **pineapple (small):** 0.5
- **banana:** 0.5
- **parsley:** 1 bunch
- **butter (unsalted):** 60 gram
- **salt:** 1 pinch
- **rice noodles:** 80 gram
- **gambas / scampi (small):** 36
- **ginger:** 12 slice (marinated)
- **peanut oil:** 2 tablespoon
- **curry salt:** 1 pinch

Timing

- **Preparation time:** 10 minutes
- **Waiting time:** minutes
- **Cooking time:** 25 minutes