

## Using Karimix Kaffir Red Curry Paste

### BURMESE PRAWN NOODLE SOUP

SERVES: 10 as a main course

#### INGREDIENTS:

400g prawns shelled uncooked butterfly  
600g vermicelli noodles, rehydrated  
20g red peppers finely sliced  
60g beansprouts  
Coriander to garnish  
Lime wedges



#### FOR THE SOUP:

100g **Karimix Kaffir Red Curry Paste**  
800g coconut milk  
200g water  
4g salt to taste if required

#### METHOD:

1. Mix **Karimix Kaffir Red Curry Paste** with coconut in a saucepan and bring to a simmer.
2. Boil water and blanch peppers and sprouts for a few minutes. Drain and leave aside.
3. Use the same water to cook prawns until just cooked. Drain and put to one side.
4. Add water to the soup pot.
5. Rinse noodles with hot water, mix with beansprouts and red peppers and serve into small bowls.
6. Add hot soup, add prawns on top with a wedge of lime and garnish with coriander.

**TIP:** Use **Karimix Kaffir Red Curry Paste** to marinate haddock, with some thinly sliced lemongrass and bake.

