



Julie Zyromski

Summer Corn and Curry Soup

Portions: 6 to 8

Preparation: 30 minutes

Cooking time: 30 minutes

6



Ingredients

- 2 tablespoons (30 ml) olive oil
- 4 garlic cloves, finely chopped
- 1 big red bell pepper, diced
- 2 tablespoons (30 ml) red curry paste
- 1 can 14 oz (398 ml) full-fat coconut milk
- 8 cups (2 l) salted vegetable broth
- ½ cauliflower, in small florets
- 4 ear corn, peeled and cut in 2 or 3
- 1 packet of 10 oz. (300 g) of rice noodles, soaked and drained
- ½ c. à thé (3 ml) salt
- Thai basil, a generous portion

Steps

1. In a large saucepan, over medium heat, brown garlic and bell pepper in olive oil. Once nicely colored, incorporate curry paste and slightly caramelized (about 1 minute).
 2. Add the vegetable broth, then the coconut milk.
 3. Bring to a boil, reduce heat, and add the cauliflower and the corn. Let simmer gently for about 7 minutes.
 4. Add the noodles and salt, cook barely 1 minute, then remove from heat.
 5. Adjust the seasoning, Garnish with Thai basil leaves.
- Note: It is better to eat the soup immediately. Otherwise, reheated, the noodles will be overcooked and will break easily.