



Product Spotlight: Coconut Cream

This is a rich, thick liquid made from simmering shredded coconut for a long time. It is thicker and more rich than coconut milk. It's great for adding extra body to curries (or desserts!) without adding dairy.



Coconut Curry Soup with Golden Tofu

Smooth coconut curry soup flavoured with ginger and our hand-blended custom curry spice mix topped with golden pan-fried tofu, crispy seed mix and finished with a squeeze of lime.



35 minutes



2 servings



Plant-Based

Make a curry!

Slice all the vegetables and cook with crushed garlic, ginger and curry spice mix. Add diced tofu, coconut cream and simmer. Serve with rice.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	72g	67g

FROM YOUR BOX

GINGER	1 piece
BROWN ONION	1
SWEET POTATO	400g
ZUCCHINI	1
CURRY SPICE MIX	1 packet
COCONUT CREAM	400ml
CRISPY SEED TOPPING	1 packet
LIME	1
TOFU	1 packet
RED CAPSICUM	1
CORIANDER	1 packet



1. SAUTÉ THE AROMATICS

Grate ginger, chop onion and sweet potato. Place in a saucepan with **2 tbsp oil**. Cook over medium-high heat for 2 minutes.



2. SIMMER THE CURRY BROTH

Dice and add zucchini along with curry spice mix and cook for 1 minute. Stir in coconut cream and **2 cups water**. Bring to a boil and simmer, covered, for 15 minutes or until sweet potato is soft (see step 5).



3. TOAST THE SEED TOPPING

Heat a frypan with **1/2 tbsp oil** over medium heat (see notes). Add crispy seed topping and toast for 4-5 minutes until golden. Season with **1 tsp soy sauce and pepper**. Remove to a plate, reserve pan.



4. BLEND THE SOUP

Use a stick mixer to blend the soup until smooth. Add more **water** if needed.

Add lime zest and 1/2 lime juice (wedge remaining) along with **1-2 tbsp soy sauce**. Stir to combine.



5. PAN-FRY THE TOFU

Pat dry tofu using paper towel (press gently) then dice. Reheat frypan over medium-high heat with **oil**. Cook tofu until lightly golden. Add 1 tbsp of pureed soup, continue to cook for 5 minutes turning, or until golden brown.



6. FINISH AND SERVE

Dice capsicum and chop coriander. Serve soup in bowls topped with capsicum, coriander and tofu. Sprinkle with seed topping and garnish with a lime wedge.

FROM YOUR PANTRY

oil for cooking, pepper, soy sauce

KEY UTENSILS

saucepan, large frypan, stick mixer or blender

NOTES

Use coconut oil or sesame oil to toast the seeds.

Curry spice mix: curry power, ground cumin, ground coriander, ground paprika, brown sugar, ground cardamom.

Crispy seed topping: pepitas, sunflower seeds, fried shallots.



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