

Thai Coconut Prawn Soup

paired with Davis Estates Sauvignon Blanc

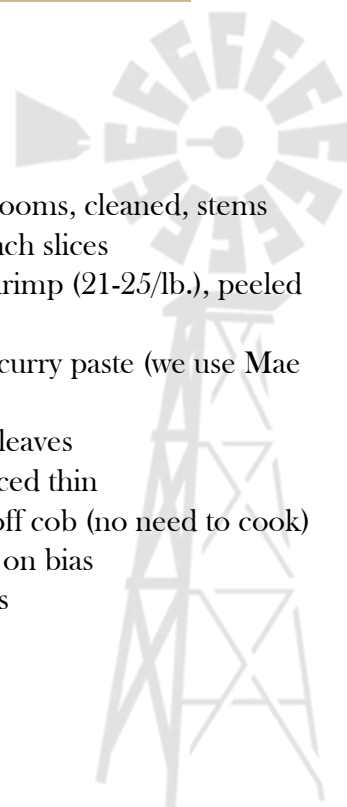
INGREDIENTS:

Thai Coconut Prawn Soup

1 teaspoon vegetable oil
3 stalks lemongrass, tough outer leaves removed, bottom 5 inches sliced and used
3 large shallots, chopped
8 sprigs fresh cilantro leaves, chopped coarse
2-inch piece fresh ginger root, peeled and sliced
4 kaffir lime leaves, chopped
3 tablespoons fish sauce, divided
4 cups low-sodium chicken broth
2 (14-oz.) cans coconut milk, well shaken, divided

SERVES: 8

1 tablespoon sugar
½ pound white mushrooms, cleaned, stems trimmed, cut into ¼-inch slices
1 pound extra-large shrimp (21-25/lb.), peeled and deveined
2 teaspoons red Thai curry paste (we use Mae Ploy brand)
1/2 cup fresh cilantro leaves
2 red fresno chiles, sliced thin
2 ears corn, corn cut off cob (no need to cook)
2 scallions, sliced thin on bias
1 lime, cut into wedges



METHOD:

Thai Coconut Prawn Soup

- Heat oil in large saucepan over medium heat.
- Add lemongrass, shallots, chopped cilantro, ginger, kaffir leaves, and 1 tablespoon fish sauce. Cook, stirring frequently, until just softened about 2 to 5 minutes (vegetables should not brown.)
- Add curry paste and the remaining 2 tablespoons fish sauce and stir into soup.
- Stir in chicken broth and 1 can coconut milk; bring to simmer over high heat. Cover, reduce heat to low, and simmer until flavors have blended, about 10 minutes.
- Pour broth through a fine-mesh strainer; discard solids from strainer.
- Rinse saucepan and return broth mixture to pan. Return pan to medium-high heat. Add remaining can coconut milk and sugar into broth mixture; bring to a simmer.
- Reduce heat to medium, add mushrooms, and cook until just tender, 2 to 3 minutes.
- Add shrimp; cook, stirring constantly, until shrimp are no longer translucent; 1 to 3 minutes.
- Remove soup from heat.

To Finish

Ladle soup into bowls. Garnish with cilantro leaves, chiles, corn, scallions and lime wedges. Serve immediately with a glass of chilled Davis Estates Sauvignon Blanc.