



Turmeric pate soup with vegetables and coconut milk

amount	ingredients
1 liter	Chicken broth
400 gr	Turkey meat
200 gr	carrots
1 piece	small, red onion
2 pieces	garlic cloves
1 piece	celerie
150 gr	frozen peas corn mixture
80 gr	Asia-soup noodles
2 EL	Olive oil
250 ml	coconut milk
50 gr	dried tomatoes
2 EL	ground turmeric
1 EL	ground lemongrass
1 piece	vegetable stock cube
	juice of a half lemon
	salt and pepper
	fresh basil leafes
	sour cream for decoration

Preparation:

1. Peel onions and garlic and finely chop.
Fry in olive oil until glassy
2. Peel and slice the carrots. Cut the turkey into bigger pieces, with me it was 3 parts together with the skin. Roast the turkey meat briefly with the onion and garlic and pour in soup.
Let everything boil for about 25 minutes.
3. Now add the carrots, celery, pea-corn mixture and the vegetable soup cube and cook until soft.
Add the dried tomatoes. Add a portion of the coconut milk to a small bowl, mix well with turmeric and lemon grass and mix well with the remaining coconut milk in the soup.
Season with salt, pepper and lemon juice and leave to soak.
In the meantime, place the Asian vermicelli in a separate bowl, pour boiling water and let it steep.
Strain and distribute in the plates.



4. Take out turkey meat, remove from bones and skin
(This step is saved if you buy turkey meat in the shop, without skin and bones - then you can cut it even in cooking to small pieces - I wanted to cook everything, as of course, skin and bones are flavor carriers) and in small bite-sized pieces to cut.
To distribute the noodles on the plates and pour on the hot soup.
Put a spoonful of sour cream on top and decorate with basil - ready.



Lucina's tips:



Please attach great importance to a good quality turkey meat.

Here is saving wrong, with turkey it may quietly cost a little more, otherwise you will buy a pharmacy on two legs!



*I wish good luck and
buon appetit!*

your Lucina Cucina