

HOW TO MAKE

Shrimp Wontons Soup

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 3 TBS minced ginger • 2 TBS minced garlic • 1 bunch cilantro • 3 stems of lemongrass • 1 yellow onion • 1 thai chili • 2 cups coconut milk • 4 cups tomato water • ½ lb peeled shrimps • One pack of wontons wrappers • 2 TBS soy sauce • 3 TBS sesame oil 	1	<p>First prepare the soup: slowly cook the minced ginger, garlic, onion and the hard parts of the lemongrass stems and the chopped stems of the cilantro in the sesame oil. Add the chili, the coconut milk and the tomato water. Simmer 30 minutes.</p>	<ul style="list-style-type: none"> • 1.5 TBS minced ginger • 1 TBS minced garlic • The stems of a bunch cilantro • 3 stems of lemongrass (hard parts) • 1 yellow onion • 1 thai chili • 2 cups coconut milk • 4 cups tomato water 	<p><i>"When I steam my garden tomatoes to make tomato sauce during the summer, I drain the cooked tomatoes and collect their juices before cooking them. Then I can use it as base for as stock. It freezes well. You can replace that by water with 2 or 3 TBS of tomato paste."</i></p>
	2	<p>As the soup simmers prepare the wontons stuffing: thinly chop the shrimps, add the ginger, minced tender center of the lemongrass stalks, the garlic, the chopped cilantro leaves, the soy sauce and the sesame oil.</p>	<ul style="list-style-type: none"> • 1.5 TBS minced ginger • 1 TBS minced garlic • The leaves of a bunch cilantro • 3 stems of lemongrass (tender parts) • 2 TBS soy sauce • 2 TBS sesame oil • ½ lb peeled shrimps: 	
	3	<p>Make the wontons (see the video).</p>	<ul style="list-style-type: none"> • one pack of wonton wrappers 	
	4	<p>Cook the wontons in the soup. Once they come to the surface they are ready.</p>		

