



# Lentil Soup with Coconut Milk

🕒 30—40 Min   

## Preparation

- 1 Peel and finely chop the onion and ginger. Heat a little coconut oil in a deep pan. Sweat the onion and ginger. Use a coarse grater to grate the potatoes directly into the pan and allow them to sweat.
- 2 Wash the lentils in a sieve, allow to drain and add to the pan. Add the Kotányi Curry Powder mix and pour in the vegetable stock.
- 3 After a few minutes of cooking time, mix in the coconut milk and leave to simmer for another 15–20 minutes over a medium heat. Stir regularly.
- 4 As soon as the lentils are cooked, blend the soup to the desired consistency. Finally, add the lime juice to taste, garnish with cilantro and enjoy.

## Ingredients 4 Portions

🔥 = Kotányi Produkte

|         |                           |
|---------|---------------------------|
| 250 g   | Red lentils               |
| 1 piece | Onion, small              |
| 1 piece | Ginger, thumb-sized piece |
| 1 tbsp. | Coconut oil               |
| 2 piece | Baby potatoes             |
| 250 ml  | Vegetable stock, clear    |
| 400 ml  | Coconut milk              |
| 2 tbsp. | Lime juice                |
| 1 tbsp. | 🔥 Curry Powder            |
|         | Cilantro leaves, chopped  |

