

# Raw spicy Asian soup

Recipe



*Why not make your own raw and plant-based curry? This soup tastes just like it.*

**Preparation time:** 30 minutes

## **Ingredients:**

- 1 cup homemade coconut mylk (1:2 ratio)
- 1 teaspoon grated lemongrass
- 1 ½ teaspoons lime zest
- ½ cup loosely packed cilantro
- 1 teaspoon grated ginger
- 1 tablespoon coconut sugar
- 1 ½ teaspoons tamari
- ½ teaspoon salt
- 2 tablespoons lime juice
- ½ teaspoon shallot

- ¼ Thai chili
- ½ avocado

Blend all ingredients, except for coconut oil. Once blended, gradually stream in coconut oil while blending at low speed.

### **Toppings**

- Spicy nuts
- Cilantro
- Black sesame seeds