



THAI BOUNESCHLUPP

Serves 4 - Prep 1h - Easy

For the soup:

1 shallot
1,2l chicken stock
2 lemongrass sticks
30g ginger
1 red chili
5 kaffir lime leaves
2 potatoes
250g green beans

For the meatballs:

400g minced pork
1 tbsp lemongrass paste
½ tsp ginger, grated
½ tsp salt
1 red chili
2 tbsp coriander, chopped
1 garlic clove

Peel the shallot and cut into slices.

Put the chicken stock into a large saucepan and bring to the boil. Wash the lemongrass sticks, then bruise with a pestle. Wash the ginger and cut into slices. Slice the chili lengthwise (and remove the seeds if you prefer a less spicy soup). Add to the stock together with the shallot slices and kaffir lime leaves. Cover and leave to simmer for 20 minutes.

Meanwhile, peel the potatoes and cut into 1 cm cubes. Trim the beans and cut into bite-sized pieces.

To prepare the meatballs, mix the minced pork with the lemongrass paste, ginger and salt. Destem the chili, slice open lengthwise, remove the seeds and finely chop. Add the chili to the meat together with the chopped coriander. Peel and crush the garlic and add to the meat, mix and form 24 little walnut-sized meatballs and put on a plate.

Once the stock has been simmering for 20 minutes, remove the aromatics. Add the potatoes and beans, cover and cook for another 10 minutes.

After 10 minutes, add the meatballs to the broth, cover and leave to simmer for another 5 minutes until the meatballs, potatoes and beans are cooked through. Serve immediately.

TIP:

- If you don't have any lemongrass paste, just use 1 tablespoon of grated ginger instead.