

## Thai-Spiced Chevon and Noodle Soup

### Ingredients

400g chevon tenderloin, sliced across the grain

450g thin egg noodles

3 cloves garlic, finely chopped

2 tbsp red curry paste

1/2 tsp turmeric

2 x 425ml cans of coconut milk

3 cups stock

3 tbsp fish sauce

1 tsp palm sugar

1/2 cup sliced bamboo shoots

1/2 cup canned straw mushrooms

Juice of 1 lemon

2 tbsp fried shallot flakes

4 spring onions sliced

1/2 bunch of coriander



### Method

Cook the egg noodles in a large pot of boiling water. Drain, rinse in cold water and set aside. Take 150g of the noodles and deep fry until golden, drain, and crumble into small pieces. Leave aside to garnish the soup. Gently fry the garlic in 2 tblsp of peanut oil. Spoon approximately 200ml of thick cream from the top of the cans of coconut milk and add to the garlic. Combine with the red curry paste and turmeric, and stir until smooth. Add the chevon and cook for a further 3 minutes. Add the remaining coconut milk, stock, fish sauce, palm sugar, bamboo shoots and straw mushrooms. Bring to the boil and simmer to establish the flavours. Stir in the lemon juice. Divide the boiled noodles between the bowls and spoon the soup over them. Garnish with the fried onion flakes, fried noodles, spring onions and coriander.

Serves 6