

FIERY CHILLI LAHPET SOUP



INGREDIENTS

- 100g Chilli Lahpet
- 600g roasted red peppers , drained
- 550g cherry tomatoes , halved
- Burmese Bean and Nut Mix, to garnish
- Half a lime
- Thumb size piece of fresh ginger, diced
- 2 garlic clove, crushed
- 1 vegetable stock cube
- 2 tsp paprika
- 2 tbsp olive oil
- 6 tbsp ground almonds
- A dollop of creme fraiche/natural yogurt)

METHOD:

1. Put the roasted red peppers in a blender with the Chilli Lahpet, cherry tomatoes, garlic, ginger, lime, vegetable stock cube, 200ml water, paprika, olive oil and ground almonds.
2. Blitz until smooth
3. Season well
4. Heat until piping hot before serving.
5. Add a dollop of creme fraiche/natural yogurt
6. Garnish with a drizzle of olive oil and a sprinkle of crunchy beans and nuts

