

## RED LENTIL AND COCONUT MILK SOUP



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 20 min - **Equipment :** -

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**Ingredients :** 4

- 250 g red lentils - 20 g butter - 2 chicken stock cubes - salt & pepper - 1 tsp cumin seeds - 1 litre water
  - 250 ml coconut milk
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1. Rinse the lentils thoroughly.
2. Melt the butter in a large pan and gently cook the lentils and cumin seeds for 3 minutes.
3. Add the water and stock cubes and bring to the boil. Cover and simmer over a medium heat for 15 minutes. Add the coconut milk and season with salt and pepper.
4. Pour the contents of the pan into the blender jug, select the "soup" setting and liquidise for 1 minute or until the soup has a thick, creamy consistency.