

## Red Curry Beef Soup

400 ml coconut milk  
80 ml Tamarind Liquid  
2 tablespoons **RED CURRY PASTE**  
400gr beef topside, cut into 3cm cubes  
1 stalk lemongrass, cut into 5 cm lengths  
2 kaffir lime leaves  
1 litre Beef Stock  
1 tablespoon fish sauce  
1 tablespoon sugar  
200gr bamboo shoots, sliced lengthwise  
2 long red chillies, sliced  
4 tablespoons Thai basil leaves

Bring coconut milk, tamarind liquid and **RED CURRY PASTE** to boiling point in a pot.  
Simmer uncovered, stirring constantly, for 5 minutes.  
Add beef, lemongrass and lime leaves. Reduce heat to a low simmer and cook gently for 40 minutes.  
Add stock, fish sauce and sugar and return to simmering point.  
Continue to simmer for another 30 minutes or until beef is very tender.  
Taste and, if necessary, adjust seasoning.  
Add bamboo shoots and chilli and cook for 15 minutes.  
Ladle soup into bowls, top with basil and serve.

Serves 4

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