

Treasure Barrel

Coconut Curry Soup with Dumplings

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

Soup Base

- [ ] 2 cans (13.5 oz each) coconut milk
- [ ] 2 cups vegetable broth
- [ ] 2 tbsp red curry paste
- [ ] 1 tbsp grated fresh ginger
- [ ] 2 garlic cloves, minced
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] 1 tbsp soy sauce or tamari

Dumplings

- [ ] 1 cup all-purpose flour
- [ ] ½ cup water, chilled
- [ ] ¼ tsp salt
- [ ] ½ tsp baking powder

Finish

- [ ] 2 tbsp chopped cilantro
- [ ] 1 fresh red chili, thinly sliced (optional)
- [ ] 1 tsp sesame oil

Instructions

1. In a large pot, heat a splash of oil over medium heat, then sauté garlic, ginger, and red curry paste until fragrant, about 2 minutes.
2. Add coconut milk and vegetable broth, stirring to combine; bring to a gentle simmer and let the flavors meld for 5 minutes.
3. While the broth simmers, whisk flour, salt, baking powder, and chilled water into a smooth dumpling batter. Let it rest for a minute.
4. Drop tablespoonfuls of batter into the simmering soup; cover and cook for 8–10 minutes until the dumplings rise and are cooked through.
5. Stir in lime juice, honey, soy sauce, and a drizzle of sesame oil. Adjust seasoning, then ladle into bowls.
6. Garnish each bowl with cilantro, sliced chili, and a final splash of lime if desired.

Nutrition per serving

420 kcal	8 g	30 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra heat, add a pinch of cayenne with the curry paste.
- For a gluten-free version, swap flour for rice flour; dumplings may be slightly more delicate.
- Serve with a side of steamed jasmine rice to stretch the meal.