Beetroot soup with coconut milk

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

Roasted beetroot and red onions turn this creamy soup into an earthy, slightly sweet dish. The Asian flavours leave you warmly satisfied on even the coldest days of the year.

Beetroot

800 g beetroot, peeled, cut into about 2 cm chunks

2 red onions, coarsely chopped

½ tsp salt

Soup

2 tbsp peanut oil or sesame oil

2 cloves of garlic, finely chopped

3 cm ginger, peeled, finely chopped

2 stalks of lemongrass, bruised

800 ml water

2 tsp salt

1 lime, grated zest set aside, 2 tbsp juice

Some pepper

250 ml coconut milk

2 tbsp salted peanuts, coarsely chopped

Additional information

Created on	17.04.2025