

## *SIAMESE DREAM THAI CURRY SOUP*

Serves 2 to 3

3 cups Thai coconut water  
3 cloves garlic, peeled  
One 2-inch piece ginger, peeled  
¼ cup fresh lemon juice  
¼ cup olive oil  
¼ cup Nama Shoyu  
1 tablespoon curry powder

In a high-speed blender, combine all of the ingredients and blend until smooth.

Pour into a serving bowl. Using the ladle, remove and discard any foam that rises to the top.

The soup is amazing on its own, but adding any or all of the following garnishes takes it to the next level.

### GARNISHES:

Chopped avocado  
Minced chives  
Sliced cherry tomatoes  
Chopped red bell pepper  
Chopped basil leaves  
Chopped mint leaves  
Chopped cilantro  
Sliced shitake mushrooms, marinated for approximately 1 minute in Nama Shoyu

(From Matt Amsden's book: RAWvolution)