

Tomato Coconut Soup

3 pounds peeled ripe tomatoes puree
2 quarts water
½ cup sugar
salt to taste
1 cups garlic ginger paste
14 fluid ounces coconut milk
1 tablespoons paprika
1 cups dried unsweetened coconut
½ cup oil
3 tablespoons cumin seeds
20 curry leaves

Put the first 6 ingredients in a pot and simmer for 10 minutes. Heat the oil in a pan until very hot. Add the cumin seeds and curry leaves and fry briefly. Add this to the soup.

Garlic Ginger Paste

8 ounces peeled garlic
8 ounces peeled and sliced ginger

Process the garlic and ginger in a blender or food processor until finely ground. Refrigerate until ready to use.