

Bean Sprouts Soup

Ingredients

- 4 c boiling water
- 1 c bean sprouts
- 1 T rice flour
- 1 c buttermilk
- 1 T honey or sugar
- 1 sprig fresh curry leaves
- 1 T vegetable oil
- 1 t freshly ground black pepper
- 1 t ground cumin
- 1 t cilantro freshly chopped

Instructions

Pour water into a saucepan and bring to a boil. Add bean sprouts and cook for several minutes. Strain .

Mix rice flour and buttermilk into the bean sprout stock. Add sugar and curry leaf. Season with salt.

In a separate pan, heat vegetable oil. Add pepper and cumin and cook until fragrant, about 30 seconds. Pour mixture over the soup and bring to a boil.

Serve hot. Garnish with chopped cilantro.