Lentil Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus 4 cups of water and one 14-oz can of full fat coconut milk to a large saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, stirring occasionally, about 25 minutes. Remove and discard the chile pepper and bay leaf before serving. Season to taste with salt and pepper and a few drops of vinegar or lemon juice.