

Thai Pumpkin Coconut Soup

makes approximately 8 serves

INGREDIENT

600ml of chicken or vegetable stock
600g butternut pumpkin cut into 2cm cubes
600ml coconut cream
2 tea spoons of fish sauce (leave out if vego)
1 tea spoon palm sugar
black pepper
1 red chilli finely sliced for garnish
peanut oil for frying (or plain oil if allergic to peanuts)
1 tablespoon curry paste.....or make your own fresh as follows

2 cloves garlic crushed
4 shallots chopped
0.5 tea spoon shrimp paste
1 tablespoon dried shrimp (rinsed)
1 stalk of lemongrass chopped
1 tea spoon ginger chopped or grated
2 green chillies
Salt

METHOD

- Place the chopped pumpkin into a large baking tray and coat with oil. Roast in a pre-heated oven of 200 for about 45 minutes or until nice and brown
- Grind garlic shallot, shrimp paste, dried shrimp, lemon grass, green chillies and salt into a paste
- In a large deep pot heat oil and fry paste and ginger, stir for about 3 minutes to release the flavours
- Add pumpkin, stir well then add in the stock, then simmer until the pumpkin is tender.
- Blend to the desired consistency with a small stab mixer.
- Stir in the coconut cream, then gently bring it back to a simmer, add the fish sauce, sugar and black pepper (season to taste)
- Serve in an Asian style bowl and garnish with the finely sliced red chilli.

Beautiful with a crusty roll and a cold winter evening.