

Thai pumpkin soup



Ingredients:

- 1kg butternut pumpkin, peeled, cut into 1.5cm pieces
- 2 tablespoons red curry paste
- 270ml can coconut cream
- 1/4 cup roughly chopped fresh coriander leaves

Method

- 1) Heat a large saucepan over medium heat. Add pumpkin and curry paste. Cook, stirring, for 1 to 2 minutes or until mixture starts to stick to bottom of pan. Add coconut cream. Cook, stirring, for 1 minute.
- 2) Add 2 cups cold water. Bring to the boil. Reduce heat to low. Simmer, covered, for 20 minutes or until pumpkin has softened. Set aside for 5 minutes.
- 3) Blend or process soup in batches until smooth. Season with salt and pepper. Top with coriander. Serve.