

This recipe was made in the thermo-mix but can also be made in a saucepan or slow cooker.



# Thai Pumpkin Soup

SERVINGS: 6

PREPPING TIME: 10 MIN

COOKING TIME: 25 MINS

## INGREDIENTS

- 1 Tablespoon Olive oil
- 2 cloves garlic, crushed
- 1 medium brown onion, diced
- 3 stem roots of fresh coriander, crushed and finely diced.
- 2 Tablespoons (100g) of Thai Red Curry Paste (I used Ayam Thai Red Curry Paste)
- Coriander leaves from the same stems, separated from the stems. (Reserve a few stem pieces for final presentation).
- 1 kilo Japanese pumpkin, cut into small chunks (2-3cm)
- Large sweet potato (approx. 500g), cut into small chunks (2-3 cms)
- 500ml free range beef stock (I use "Momos Meals")
- ¼ cup of water

## INSTRUCTIONS

### Step 1.

Place the olive oil, garlic, onion and coriander root in the thermomix. Cook for 1 min on Verona, speed 1.

### Step 2.

Add the Thai red curry paste, and cook for another 2 mins on 120, speed 1.

### Step 3.

Add the pumpkin, sweet potato, beef stock and water to the thermomix. Cook for 20 minutes, 120 on speed 2.

### Step 4.

Add the coriander leaves and cook for 3 minutes on 120, speed 5.

### Step 5

Serve in bowls dressed with a sprig of coriander leaves.

This recipe was inspired by my dear friend Peita Pearce, who made a version of this for us not so long ago to enjoy along with a curry buffet when we celebrated her birthday.

My mother gifted me some sweet potato from her garden, and I immediately thought I'd try it in this version of this recipe.

It's hearty with the beef stock, and truly delicious!

Note, with the red curry paste, no additional seasoning is required.

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