

Turban Chopsticks

Hearty Thai Pumpkin Soup

This recipe is easy to whip up, and great for those chilly nights in. This hearty thai pumpkin soup is mildly spiced with dollops of Turban Chopsticks Thai Red Curry Paste and filled with dashings of coconut cream. Great served with warm crusty bread!

Serves: 4 hungry tummies

Cooking time: 30 minutes

4 cups	Pumpkin (Japanese or Butternut)- peeled and cubed
3 tablespoons	Turban Chopsticks Thai Red Curry Paste
2 cups	Water or Vegetable Stock
1 medium	Onion, diced finely
1 handful	Coriander leaves
1 can (400ml)	Coconut Cream or Coconut Milk

Method:

1. Heat oil in large pot, add onion and pan-fry for a couple of minutes.
2. Add Turban Chopsticks Thai Red Curry Paste, pumpkin, water and coconut cream.
3. Bring dish to boil, then cover with lid and simmer for 15-20 minutes until pumpkin is soft and tender.
4. Once cooked, puree half the soup, to create a smooth consistency, or leave as a hearty texture.
5. Serve with a garnish of fresh coriander leaves and some warm crusty bread.

For something decadent, fold through 1 cup of fresh, local prawns until tender. Delicious!!

