



# THAI ROASTED PUMPKIN SOUP

## INGREDIENTS

1kg Pumpkin (kent or butternut) peeled and roughly chopped  
1 Tbsp Red Curry Paste  
2 tsp Palm Sugar (or brown sugar)  
1 1/2 Tbsp vegetable oil  
400ml Can Coconut Milk  
600ml Chicken Stock  
1 Tbsp Fish Sauce  
3-4 Saffron Threads soaked in 2 Tbsp Hot Water



## GARNISH

A dollop of Yoghurt for each bowl  
Roasted Garlic Slices (see recipe below)  
Chilli Oil to drizzle (optional)  
Fresh Coriander Leaves to sprinkle

## INSTRUCTIONS

1. Line a large baking tray with baking paper
2. Preheat oven to 200°C
3. Combine the pumpkin, curry paste, sugar and oil in a large mixing bowl and toss well to coat pumpkin pieces in the spice mix
4. Arrange coated pumpkin pieces on baking tray and cook for 50 minutes or until golden brown and caramelised on the edges
5. Transfer pumpkin with any crispy bits to a large saucepan and stick-blend, mixing until smooth
6. Stir in coconut cream, chicken stock, fish sauce and saffron water. Heat gently until simmering
7. Pour into serving bowls and garnish with a dollop of yoghurt, roasted garlic slices, a drizzle of chilli oil and a sprinkle of chopped coriander. Enjoy!

## ROASTED GARLIC SLICES

8 garlic cloves

Milk

Olive Oil

1. Peel and slice garlic cloves thinly
2. Place in small saucepan and just cover with milk
3. Cook gently until soft
4. Remove and pat dry on paper towel
5. Heat oil in small frying pan and add dried garlic slices
6. Fry until golden on both sides, monitor closely to avoid burning
7. Add to top of soup with other garnishes

