

## Thai Pumpkin Soup

Serves 4-6

### Ingredients

1 onion, peeled and diced  
2 sticks celery, chopped  
1 teaspoon finely chopped fresh ginger  
3 teaspoons red curry paste  
800 g pumpkin, peeled and chopped  
200 g potato, peeled and chopped  
1 litre vegetable or chicken stock  
150 ml coconut milk  
2 tablespoons finely chopped coriander  
optional 2 teaspoons finely chopped kaffir lime leaves  
2 tablespoons toasted shredded coconut to garnish

### The method

In a heavy-based pan, fat free cook onion, celery, ginger and curry paste until they begin to soften and brown.

Add pumpkin, potato and stock. Bring to the boil, cover and simmer for 20 to 30 minutes or until vegetables are soft. Puree soup.

Stir in coconut, coriander and lime leaves (if used)

Julie Stafford's: *Soup Cookbook*  
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