

# Sweet Potato & Coconut Soup

2-3 people

Prep 30 mins, Cook 40 mins

## Ingredients

- Butter, 50g.....○
- Red Chilli Pepper, 1 (finely chopped) .....○
- Ginger, 1 teaspoon (grated).....○
- Garlic, 3 cloves (crushed) .....○
- Carrots, 125g (chopped small) .....○
- Leeks, 125g (chopped small) .....○
- Celery, 125g (chopped small) .....○
- Onion, 125g (chopped small) .....○
- Plain Flour, 50g .....○
- Chicken Stock, 2 pints .....○
- Sweet Potatoes, 500g .....○
- Coconut Milk, 1 tin .....○
- Fresh Coriander, 1 tablespoon .....○
- Soy Sauce, 1 teaspoon .....○
- Spring Onions (optional), 3 (finely chopped) .....○

## Instructions

1. Melt the butter in a large pot.
2. Add the red chilli pepper, ginger, garlic, carrots, leeks, celery, and onion. Stir for about 15 minutes until softened.
3. Mix in the flour to make the mixture thick and stodgy.
4. Pour in the chicken stock gradually.
5. Add the sweet potatoes, bringing the water to the boil. Cover and simmer for 20 minutes.
6. Blend with an electric hand blender for 30-60 seconds.
7. Add the coconut milk, coriander, soy sauce, and spring onions. Serve immediately.

This can be made in advance, but must be reheated slowly (like all soups).