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recipe title

 By Chef user
1 week ago

 77 min

 hard



Thai Coconut Pumpkin Soup is what you make when you want something exotic tasting with very little effort! Think – classic pumpkin soup with Thai Red Curry vibes. Love the beautiful coconut undertones. It's so good!

Video Tutorial

Ingredients

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Instructions

- 1

Sauté curry paste – Get the onion and garlic started first, then add the curry paste and cook it for a good couple of minutes. This caramelises it and intensifies as well as improves the flavour. Key step when using any curry paste out of a jar!

- 4

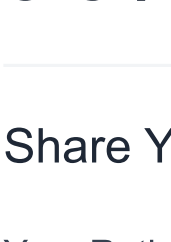
Blitz with my favourite appliance (stick blender) until smooth. Ladle into bowls, swirl with reserved coconut milk then finish with as many or as little toppings as you'd like!

Chef's Notes

Pro Tip: Thai Red Curry paste – My position on the best Thai red curry is fairly well documented on this website! Maesri is the best – there is just no question – and it's the best value (\$2.10 for a 115g/4 oz). You'll need ~1/2 a can.

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