



Photographed | BEN DEARNLEY

Thai Pumpkin Soup

RECIPE BY Under the Pickle Tree

PREP 15 MIN

COOK 25 MIN

SERVES 4

LEVEL EASY

INGREDIENTS

1 Large Pumpkin, peeled & diced	1 Jar Under the Pickle Tree Red Curry Paste	2 Kaffir Lime Leaves
2 Red Onions, peeled & roughly chopped	1 tsp Chilli Powder <i>optional</i>	400g tin Coconut Milk
1 litre Chicken Stock	1 inch knob of Galangal	2 tsp of Roasted Coriander & Cumin Seeds

METHOD

STEP 1 In a pot fry off the red curry paste and onion until fragrant. Add all other ingredients except coconut milk. If there is not enough stock to cover the pumpkin add a little extra water.

STEP 2 Bring to the boil and simmer till pumpkin is tender. Take off the heat and remove the galangal and kaffir lime leaves.

STEP 3 Add the coconut milk and lend the soup.

STEP 4 Serve with roasted seed lightly crushed on top plus some chopped coriander to garnish.

TIP To intensify the flavour of your soup you can roast the pumpkin first.



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