

BBQ Thai flavoured Butternut Pumpkin & Kestrel Potato Soup

Ingredients:

2 Onions Brunoise
300g Kestrel Potato peeled & diced
300g Butternut Pumpkin peeled & diced
50ml Vegetable Oil
1 knob Ginger chopped
1 Lemon Grass chopped
2 Cloves Garlic
2 Chillies chopped
1 bunch Coriander (stems chopped)
reserve leaves for garnish
50g sesame seeds, toasted
1ltr coconut milk
Salt & pepper to taste

Equipment:

Chefs Knife
Chopping Board
Peeler
Food Processor
Small pot
Wooden spoon

Method:

1. Sweat off onions, garlic, ginger, chilli, lemon grass & coriander stems in vegetable oil.
2. Add diced Kestrel Potato & Butternut Pumpkin
3. Add coconut milk, bring to the boil then simmer for 30 - 40mins.
4. Blend until smooth in consistency, season to taste
5. Garnish with Coriander leaves & sesame seeds