



JERNEJ KITCHEN

PUMPKIN SOUP WITH COCONUT MILK

Pumpkin Soup with Coconut Milk is incredibly flavorful, silky smooth and delicious. Serve it with cheese toast for a tasty midweek lunch or dinner.

SERVES	4	PEOPLE
PREPARATION:	15	MINUTES
BAKE AND COOK:	45	MINUTES
TOTAL TIME:	1	HOUR

PUMPKIN SOUP

- 1 kg (2 pounds) hokaido pumpkin
 - 1 tsp olive oil
 - ½ tsp salt
 - ¼ tsp curry powder, to bake
 - 1 tbsp butter
 - 1 onion
 - 3 garlic cloves
 - 1 tsp fresh ginger
 - ½ tsp curry powder
 - 1 pinch of cayenne pepper
 - 1 can (400ml / 13.5oz) coconut milk
 - 300 ml (1 1/4 cups) water
- ### CHEESE TOAST (OPTIONAL)

- 8 slices of toast
- 8 slices mozzarella

TOOLS AND EQUIPEMENT

- large baking sheet
- parchment paper
- kitchen knife
- cutting board

BAKE THE PUMPKIN

Set a rack in the middle of the oven and preheat it to 220 °C / 430 °F. Line a large baking sheet with parchment paper. Cut the pumpkin in half and remove the seeds. Cut the pumpkin into large chunks and arrange in a single layer over the prepared baking sheet. Drizzle with olive oil and season with salt and curry powder. Place in the oven and bake for 30 - 35 minutes at 220 °C / 430 °F or until soft.

COOK

Place a large pot over medium heat. Add butter. Add sliced onion, diced garlic, and chopped ginger when the butter melts. Season with curry powder and cayenne pepper and cook for 8 minutes for the vegetables to soften. Add the baked pumpkin, stir, and cook for 2 minutes. Pour in the coconut milk and bring to a boil.

BLEND

Blend your soup using an immersion blender (or blender) until it's soft. Add water, to get the perfect smooth texture.

CHEESE TOAST

Add two slices of mozzarella cheese to one slice of bread and cover with another slice. Add a teaspoon of butter to a pan and cook the toast until golden brown outside and with melted cheese inside. Serve your delicious Pumpkin Soup with Coconut Milk and cheese toast.

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