

Pumpkin Coconut Cream Soup Recipe

(A coconut milk-based soup laced with shrimps and pumpkin pieces)

Ingredients:

350 g pumpkin
1 tablespoon lemon juice
125 g shrimps, shelled
2 shallots, peeled and chopped
1 tablespoon dried shrimps paste (kapi)
2 bird's eye chilies
250 ml water
750 ml coconut cream
Ground white pepper to taste
A handful Thai sweet basil (bai horapa) leaves

Method:

Slice pumpkin in half and scoop out seeds. Skin and cut flesh into rectangular pieces. Sprinkle pumpkin flesh with lemon juice. Set aside. Pound shrimps with shallots, shrimp paste and chilies, adding a little of the water if necessary, to form a well-mixed paste. Pour half the coconut cream into a pan. Add shrimp mixture and bring to the boil. Reduce heat and stir with a wooden spoon to ensure a smooth consistency. Add pumpkin flesh and cook gently for 10 minutes. Pour in remaining coconut cream and water. Season with pepper. Cover pan and leave to simmer for a further 10 minutes until pumpkin flesh is tender but not mushy. Stir in basil leaves and serve immediately.

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