

## *Ideal for your Robalec Soup Warmer*

*This Thai creamy pumpkin soup packs a ton of flavor without too much heat  
- garnish with fresh Coriander, thinly sliced Chiles, Thai Basil or grated Coconut*

### *Ingredients*

*- serves 6*

- 3 tablespoons canola oil
- 1 small white onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- 1 stalk of lemongrass, bruised
- 3 tablespoons Thai red curry paste
- 2 cups mashed pumpkin
- 2 cups vegetable stock
- Salt
- 398ml can unsweetened coconut milk
- 2 tablespoons lime juice
- Fresh Coriander, for garnish
- Thinly sliced Chiles, for garnish

### *Prep & Cook Time*

*45 mins*

238 cals per serving  
estimated based on one serving size

### *Directions*

#### *Make the soup:*

- In a large pot, heat the oil over moderate heat
- Add the onion and sauté for 5 minutes
- Add the garlic, ginger, lemongrass and curry paste cook for 3 minutes
- Add the mashed pumpkin and stock, stirring to incorporate, then season with salt, and bring to a boil
- Reduce the heat to low and simmer for 20 minutes
- Stir in the coconut milk and lime juice and let cool for 10 minutes

#### *Transfer to your blender*

- Transfer the soup to a blender (or use an immersion blender in the pot) and puree until smooth. If needed, add additional water or broth to reach the desired consistency

#### *Place in the Robalec Soup Warmer*

- Keep in the Soup Warmer for sale to your customers
- Serve warm and garnish with fresh Coriander, thinly sliced Chiles, Thai Basil or grated Coconut

#### *Make Ahead*

- Like most soups, this is even better made the day before

# *Thai Pumpkin Soup*

**ROBALEC**

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