

Pumpkin Soup

Add 1/4 to 1/2 a sachet of Vissot Cambodian Curry paste to your favourite pumpkin soup



Suggested roast pumpkin soup recipe:

By Ross McKenzie, Toronto NSW

Ingredients:

- 750g pumpkin, chopped into small chunks
- 750g sweet potato, chopped into small chunks
- 2 1/2 cups hot water
- 1 tbs honey
- 1/4 (or more to suit taste) sachet Vissot Cambodian Curry paste, dissolved (see below)
- 1/2 cup of cream

Method:

- Place the pumpkin and sweet potato on a baking tray and drizzle with vegetable oil
- Roast in a preheated oven at 220oC for 45 minutes
- Blend the pumpkin and sweat potato in a food processor along with the honey and Vissot curry paste
- Stir in the cream
- Serve hot with a dob of sour cream if desired

Dissolving the Paste:

Cut paste into 5mm wide strips:



Place in a small bowl and add **hot** water until almost covered (2 tbs for 1/2 sachet):



Soak for 10 minutes* (microwave to dissolve faster). Mash into a smooth paste with the back of a spoon:

