

THAI PUMPKIN SOUP



USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Green & red chilli
WOK 450g



Bresc Lemongrass puree
450g



Bresc Thai red curry 450g



Ginger puree 450g

INGREDIENTS

8

- 1 butternut squash, peeled and diced
- 1 dessertspoon Bresc Garlic chopped
- 2 dessertspoons Bresc Thai red curry
- 4 dessertspoons shallots, chopped
- 3 dessertspoons Bresc Lemongrass Puree
- 2 dessertspoons Bresc Ginger Puree
- 2 dessertspoons Bresc WOKchilli
- 1 l chicken stock
- 1 l coconut milk
- fish sauce
- 2 dessertspoons Thai basil, chopped
- 2 dessertspoons coriander, chopped
- 4 stalks spring onion
- 100 g bean sprouts
- 1 small tin baby corn cobs
- 100 g chestnut mushrooms

PREPARATION METHOD

Stir-fry the pumpkin until it is quite brown, add the shallot, ginger, lemongrass, garlic, Thai red curry and chilli and fry them briefly with the pumpkin, then add the stock and the coconut milk. Cook it on a low heat for 20 minutes until the pumpkin is tender, then puree the soup. In the meantime, chop the spring onions into rings, cut the sweetcorn into lozenges and slice the mushrooms. Season the soup with fish sauce. Fill the bowls with the vegetables, spoon the soup over them and garnish with the herbs.