Pumpkin coconut curry soup with the thermomix

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| 5 min | 5 min 25 min | 5 min 25 min 30 min | 5 min 25 min 30 min 1/10 |
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5 min 25 min 30 min 1/10 12 6 17

600g of pumpkin

400g of coconut milk

20g of oil

3 carrots

1 onion

1 cup of water

1 chicken bouillon cube

1 tsp of red curry paste

Salt

Pepper

Celery salt

Parsley

600g of pumpkin
<span itemprop="recipeIngredient"</pre>

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Peel the pumpkin, onion, and carrots, then cut them into cubes and put them in the Thermomix bowl.

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Blend for 10 seconds on speed 3.

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Add the oil and set for 5 minutes on speed 3 at 70°C in reverse function.

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Add the chicken bouillon cube, red curry paste, water, salt, pepper, celery salt, and cook for 20 minutes at 100°C on speed 3.

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Add the coconut milk and program for 30 seconds on speed 9.

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Sprinkle with parsley and enjoy hot.