

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

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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
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
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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.