

## **BBQ Thai flavoured Butternut Pumpkin & Kestrel Potato Soup**

### **Ingredients:**

2 Onions Brunoise  
300g Kestrel Potato peeled & diced  
300g Butternut Pumpkin peeled & diced  
50ml Vegetable Oil  
1 knob Ginger chopped  
1 Lemon Grass chopped  
2 Cloves Garlic  
2 Chillies chopped  
1 bunch Coriander (stems chopped)  
reserve leaves for garnish  
50g sesame seeds, toasted  
1ltr coconut milk  
Salt & pepper to taste

### **Equipment:**

Chefs Knife  
Chopping Board  
Peeler  
Food Processor  
Small pot  
Wooden spoon

### **Method:**

1. Sweat off onions, garlic, ginger, chilli, lemon grass & coriander stems in vegetable oil.
2. Add diced Kestrel Potato & Butternut Pumpkin
3. Add coconut milk, bring to the boil then simmer for 30 - 40mins.
4. Blend until smooth in consistency, season to taste
5. Garnish with Coriander leaves & sesame seeds