

Creamy Pumpkin Soup Recipe

(gaeng lian fak thong)

Ingredients:

2 tablespoons dried shrimps, soaked in hot water to soften
½ teaspoon dried shrimp paste, toasted
3 shallots, peeled and minced
1-2 large red or green chilies, sliced (some seeds removed if desired)
3 cups thin coconut milk
300 g butternut, kabocha, or other brightly colored pumpkin, peeled and diced
60 ml coconut cream
1 tablespoon fish sauce
½ cup Asian basil leaves

Method:

Process the dried shrimps to a powder in a spice grinder, then add the shrimp paste, shallots, and chilies. Process to a smooth paste, adding a little of the thin coconut milk if needed to keep the mixture turning. Transfer to a saucepan and stir in the coconut milk. Bring to the boil over medium heat and stir constantly. Add the pumpkin pieces and simmer with the pan uncovered until they are soft. Add the coconut cream and fish sauce, stirring gently for about 1 minute. Add the basil leaves and serve immediately.

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