



curried pumpkin + coconut soup

serves 6

You can serve this soup in roasted sweet dumpling squash for a more meal size and glamorous presentation. Before roasting the seeded squash you should cut the bottom a little to make a flat surface for your plates.

1 red onion, peeled and julienned
1 tablespoon fresh ginger root, peeled and grated
3 tablespoons olive oil
1 tablespoon red thai curry paste
2 cans coconut milk
1 butternut squash, peeled, seeded, and diced large
2 cups vegetable stock
lime juice to taste
1/2 cup cilantro leaves, washed and picked
kosher salt to taste

In a medium sauce pan on medium – high heat, open up onions and ginger in olive oil until fragrant, about 5 minutes. Stir in the curry paste. Add the coconut milk, squash, and stock .

Simmer until squash is tender, about 30 minutes. Puree with an immersion blender and season to taste with lime and kosher salt. Adjust to desired consistency with water if necessary. Garnish with cilantro leaves.

Recipe from ZAZU restaurant + farm

*Pair with Paul Mathew Vineyards Viognier or Pinot Noir