

Eggplant and squash soup with coconut milk and curry

SOUPS

Preparation time: 1 hour

Cooking time: 1 hour

Servings: 8 to 15



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Ingredients	Amount		Method
	Metric	Imperial	
Large zucchini	2	2	Dice the onions and vegetables.
Medium squash (acorn, pepper or patty pan)	2	2	
Small eggplants	2	2	
Medium onions	2	2	
Celery ribs	2	2	
Olive or vegetable oil Fresh thyme to taste	60 ml	4 Tbsp.	
Curry powder	5 ml	1 tsp.	In a large saucepan, heat the oil and sauté the onion and then add the remaining vegetables. Cook until soft and glazed, without browning the squash. Add liquid (water or chicken stock) to cover. Bring to a boil and lower the heat. Once all the vegetables are cooked through, transfer the solids to a food processor, purée and return them to the saucepan. Add the coconut milk, curry powder and salt and pepper. Simmer for 2 minutes, check the seasonings and serve.
Water or chicken stock			
Coconut milk	370 ml	Approx. 1½ cups	
Salt and pepper	To taste		