

Eggplant and squash soup with coconut milk and curry

SOUPS

Preparation time: 1 hour

Cooking time: 1 hour

Servings: 8 to 15

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	60 ml	4 Tbsp.	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.
Curry powder	5 ml	1 tsp.	
Water or chicken stock			Add liquid (water or chicken stock) to cover.
Coconut milk	370 ml	Approx. 1½ cups	Bring to a boil and lower the heat.
Salt and pepper, fresh thyme	To taste		Once all the vegetables are cooked through, transfer the vegetables 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.