

Butternut, Prawn and Coconut Soup

Serves 4 | Allow 1 hour | A possible Christmas day starter at home!



Ingredients

- 500g of butternut squash
- 1 small potato
- 1 white onion
- 1 red guindilla chili finely diced
- 1 small bunch of coriander, leaves picked (keep the stalks)
- 800 ml of fish or vegetable stock (fish will give a more intense flavoured soup)
- 12 large raw king prawns, shelled and deveined
- 250ml of coconut milk
- Olive oil
- 3 table spoons of flaked, dried, toasted coconut (toasted on a small tray under the grill)
- Salt and pepper

Method

1. Put a medium pan of salted water on a high heat then start by peeling the squash and the potato.
2. Remove the seeds from the squash and cut off a piece equal in size to the potato. Now neatly dice both the potato and the small piece of squash into 1 cm cubes.
3. Pop the cubes of potato and squash into the boiling water until just cooked. Drain and leave to one side.
4. Peel and dice the onion and roughly chop the rest of the squash then sauté them in a large pan with 2 tbsp of olive oil until golden brown and slightly soft.
5. Stir in the chili and coriander stalks then add your stock.
6. Simmer on a low heat for 25 minutes or until your squash is cooked through.
7. Add the king prawns and simmer for a further 5 minutes.
8. Remove 6 of the king prawns and leave aside to cool.
9. Now pour in the coconut milk and blend the soup with a stick blender or a food processor.
10. Continue to simmer the soup for a few minutes and correct seasoning to taste.
11. Cut the six cooked prawns into similar sized pieces as the cubes of potato and butternut squash.

To Serve

1. Divide your diced mix of prawns, potato and squash between four bowls placing in the center of each bowl (use a tian ring if you want it to look really chefy) then sprinkle with some of the toasted coconut and garnish with coriander leaves.
2. Serve the soup in a jug at the table, pouring around the diced mix until it is nearly submerged. You can even serve in four small jugs sized for individual portions.