



Sweet Potato Soup with Coriander Chutney



Ingredient

- 1 tablespoon olive oil
- 1 tablespoon red curry paste
- 1 brown onion, finely chopped
- 1 litre vegetable stock
- 1kg sweet potatoes, coarsely chopped
- 160ml coconut milk
- Fresh Coriander leaves
- **2 tablespoon Bombay Authentics® Luxury Coriander Chutney**

Method

- Heat the olive oil in a large saucepan over medium heat. Add the onion and cook until golden
- Add the Red curry paste and stir for 1 minute
- Add the vegetable stock to the pan. Increase the heat and bring to boil
- Add Sweet potato and reduce the heat to medium low heat
- Simmer, covered for 20 minutes. Set aside for 5 minutes to cool
- Then place half the sweet potato mix in the jug of blender and blend until smooth. Place into a saucepan and repeat for the remaining mixture
- Transfer all the mixture to the saucepan and place on medium heat, stir the mixture for 2-3 minutes until heated through. Add the coconut milk and combine
- Ladle the soup into serving bowls. Top with our Luxury Coriander Chutney, coriander leaves and serve