

# Spicy Pumpkin and peanut soup

*Recipe and picture by Chef Jason Ford*

- 1 tsp peanut oil, extra virgin
- 1 cup onions, finely chopped
- 1 tsp red chilli, finely chopped
- 1 tsp fresh ginger, finely grated
- ½ cup carrots, chopped into chunks
- 1 cups pumpkin, butternut chopped into chinks
- ½ Lt chicken stock
- 1 cup tomato juice
- ½ cup peanut paste
- 1 tsp sugar
- ½ cup chorizo sausage, small dice
- 4 tbsp natural yoghurt
- 4 tsp fresh chives, cut into sticks



1. Fry onion and red chilli in peanut oil until tender.
2. Add ginger, carrots, pumpkin and chicken stock. Simmer until all ingredients are cooked and tender.
3. Add tomato juice, peanut butter and sugar.
4. Bring back to the boil, season and then blend until smooth.
5. In a frying pan, fry the chorizo sausage until crisp
6. Serve with a dollop of natural yoghurt, sprinkle on crispy chorizo and chives.

Makes 4 serves