



sharon glass

BUTTERNUT SQUASH LAKSA SOUP

**500g (1 lb) butternut
10ml (2 tsp) minced chilli
5ml (1 tsp) minced garlic
2 large pieces fresh ginger
2 lemon grass sticks
30g (1 oz) fresh coriander
5ml (1 tsp) Chinese 5-spice powder
5ml (1 tsp) ground cumin
10ml (2 tsp) olive oil
1 onion, finely sliced
3 lemon leaves
500ml (2 cups) vegetable stock
375ml (1½ cups) coconut milk
juice of 1 lime
coconut shavings**

Cut the butternut into very small cubes and set aside. Process the chilli, garlic, ginger, lemon grass, coriander, Chinese 5-spice powder and cumin in a food processor until they make a paste.

Heat the oil in a large pot. Add the spice paste and the onion and sauté for about 10 minutes on medium-low heat. Add the butternut, stock and lemon leaves and stir, scraping all the bits at the bottom of the pot. Bring to a boil, then reduce the heat and simmer for about 15-20 minutes or until the butternut is soft and cooked. Add the coconut milk and adjust the seasoning. Bring back to a boil and add the lime juice.

Serve with fresh coriander leaves and top with coconut shavings.

CHEF'S TIP: Ensure that the coriander and coconut shavings are added only just before serving.

Serves 4