

# Pumpkin Stew

by Lemon Drop from A Recipe Reborn

## Soup



US	Ingredients	Metric
2 tbsp	butter (or coconut oil)	30 g
2 cups	onion, chopped	290 g
2 cloves	garlic, minced	2 cloves
2 tbsp	ginger, minced	30 g
2 tsp	curry powder	6 g
14 oz	coconut milk	414 mL
30 oz	pumpkin puree	800 g
¼ tsp	chili flakes (optional)	1.5 g
2 tsp	kosher salt	12 g
1 + ½ cups	chicken stock (or vegetable stock)	355 mL
4 cups	water	1 liter

1. In a large pot set over medium heat, melt the butter and soften the onions, garlic and ginger for about 5 minutes.
2. Add the curry powder and stir everything to combine.
3. Add the coconut milk and pumpkin puree and stir to combine.
4. Add the chili flakes, salt, stock and water and then stir to combine.
5. Bring the mixture to a boil and then simmer it for 30 minutes, stirring occasionally.

## Presentation and garnish

US	Ingredients	Metric
1	buttercup squash	1
1	sweet potato	1
2	eggs	2
2	grape tomato	2
	cilantro	

1. Cut out the top of the buttercup squash and empty the cavity.
2. Cut out a jack-o-lantern face design.
3. Slice the sweet potato into rounds and cut the slices into star shapes.
4. Bake the sweet potato stars in a 300°F/150°C oven for 15 minutes, flip them and then bake for another 15 minutes.
5. Bring a pot of water to a boil and cook 2 eggs for 8 minutes until they are hard boiled.
6. Serve the soup in the hollowed-out squash.
7. Garnish the surface of the soup with the cilantro and sweet potato.
8. Place the squash on a platter and decorate it with the eggs, tomatoes and cilantro.

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