Soups / Thailand

Clear soup with tempeh and pumpkin · Thailand

A clear broth with tempeh, pumpkin and a Thailand-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g tempeh
- ☐ 600 g pumpkin
- ☐ 1300 ml low-salt vegetable stock
- ☐ 20 g vegetarian red curry paste
- ☐ 20 ml lime juice
- ☐ 10 g Thai basil
- ☐ salt and pepper to taste

Let's make it.

01 Clean the pumpkin and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the pumpkin and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Dice the tempeh and fry for eight to ten minutes until golden and piping hot.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the vegetarian red curry paste, lime juice, Thai basil and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-th-13-05-89a28d5