

Pumpkin soup with lemon grass and crabmeat dumpling

Pumpkin soup

- Pumpkin 0.2 kg
- Vegetable Stock 0.6 liter
- Garlic 0.02 kg
- Onion 0.08 kg
- Seasoning (Salt, Pepper) 0.005 kg
- Olive oil 0.030 liter
- Cream 0.1 liter
- Coconut milk 0.1 liter
- Lemon grass 0.06 kg
- Ginger 0.01 kg

Crabmeat dumpling

- Fish 0.050 kg
- Cream 0.050 kg
- Coriander 0.002 kg
- Crab meat 0.050kg
- Salt and pepper 0.002 kg
- Fish- or vegetable stock 0.3 liter

Pre-Preparation

- cut fish in small cubes and chill.
- peel and chop onions, garlic and ginger
- peel pumpkin and remove seeds
- cut pumpkin in equal 1 cm cubes
- wash lemon grass and chop roughly
- wash and chop coriander

Preparation

- For the soup, heat the olive oil in a large saucepan, add the onion and the lemon grass and cook for 5–6 minutes until soft and translucent, add garlic and ginger and sauté for another 2 min.
- Add in the pumpkin cubes, then pour in the stock. Bring to the boil, lower the heat and simmer until the pumpkin is cooked. - - - Place everything into a blender and blend until smooth.
- Meanwhile place fish cubes and cream with some salt and pepper in a meat blender and blend to a fine paste. Transfer the mixture to a bowl and mix with the crabmeat and chopped coriander.
- bring fish/vegetable stock in a pan to a boil, reduce heat so the stock is not boiling anymore. With two soup spoons form quenelles and drop into the stock. poach for 8 min.
- Pour the soup into a clean pan bring to a boil and add cream and coconut milk. Season to taste.
- Spoon soup into a soup plate and serve with the dumplings

