

## **SWEET POTATO & KAFFIR LIME SOUP**



Category: Soups and Stocks

Created: on 2020-06-23 Qualified by: Supercook AUS Suggested by: goldcoastgirl Total preparation time:

23:43 Minutes

## **INGREDIENTS FOR 6 SERVES**

| 1 piece                 | onion quartered                                |
|-------------------------|--|
| 2 clove                 | clove of garlic                                |
| 15 gram                 | peeled ginger                                  |
| 1                       | chilli [optional]                              |
| 1 teaspoon              | ground turmeric                                |
| 1.5 teaspoon            | ground coriander                               |
| 1.5 teaspoon            | ground cumin                                   |
| 30 gram                 | olive oil                                      |
| <b>750</b> gram         | sweet potato, peeled and cubed                 |
| 4 piece                 | kaffir lime leaves                             |
| 400 gram                | coconut milk                                   |
| 300 gram                | water  |
| 1 tablespoon (AUS 20ml) | veggie stock concentrate                       |
|                         | fresh coriander leaves, for garnish if desired |
|                         |  |

## STEP BY STEP - PREPARATION

To see the full recipe, please log in.