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## JENNY'S ASIAN PUMPKIN SOUP - Recipe supplied by Jenny's Kitchen

### Ingredients:

½ a medium pumpkin, peeled and roughly chopped  
1 large onion  
2 garlic cloves  
2 cups **Chicken Stock**  
400ml **Organic Coconut Cream**  
2 Tbsp '**Hot**' **Jenny's Kitchen Tamarind Chutney**  
Freshly ground salt and pepper to taste  
A few sprigs of coriander

### Method:

Chop the onion and garlic cloves, and gently sweat them for about 10 minutes in a little oil over a low heat.

Stir the coconut cream to obtain a yoghurt-like consistency, and put 3 Tbsp aside in a small bowl.

Add the pumpkin, stock, tamarind chutney and the remaining coconut cream to the pot.

Bring it to a gentle boil and simmer for around 20 minutes or until the pumpkin is very soft.

Blend the soup until it is smooth. Taste and season with salt and pepper.

Serve the soup in large bowls garnished with the reserved coconut cream and sprinkled with coriander leaves.

I served the soup with our delicious Pandoro Seeded Sourdough Stick, which we receive fresh in every Friday.

## DID YOU KNOW??

### We now stock the delicious Jenny's Tamarind Chutney... and it's so versatile!!

- **Dip:** Mix around ¼ cup of Jenny's Tamarind Chutney with around 1 cup of sour cream for a gorgeous unique dip.
- **Tamarind Chicken Thighs:** Combine a couple of tablespoons of Jenny's Tamarind Chutney with a couple of tablespoons of mascarpone and some chopped coriander. Use this to stuff boneless chicken thighs and wrap them in streaky bacon. Bake for 30-40 minutes.
- **Vegetables:** Roast vegetables that have been tossed with a couple of tablespoons of chutney.
- **Tamarind & Coconut Fish Bake:** Layer the bottom of a baking dish with cooked rice. Add a layer of small spinach leaves. Layer fish pieces over the top. Mix two tablespoons of Jenny's Kitchen Tamarind Chutney with a 400ml can of coconut cream and pour over. Bake until the fish is cooked.