

## Roasted Pumpkin Cumin Ginger and Turmeric Soup with Grilled Tempeh and Coconut Yoghurt



Serve 6 (size: 464g)

Energy: 1606Kj (382Kcal), protein: 17g, total fat: 23g, saturated fat: 4g, carbohydrate: 23g, dietary fibre: 9g, sodium: 150mg per 100g

### Ingredients

- Olive oil x 1.5 tablespoons
- Garlic x 4 cloves
- Ginger x 30g or around 3 – 4 cm piece
- Turmeric x 30g or 2 – 3 teaspoons if a fresh a 4cm piece
- Cumin ground or seeds x 2 tablespoons
- Pumpkin baked 1kg - 1.5kg raw pumpkin will yield around 1kg baked
- Vegetable stock (low sodium) x 3 cups or 750ml
- Marmite Yeast Extract (gluten free) x 6 teaspoons or 30g
- Nutritional yeast flakes x 6 teaspoons
- Tempeh 200g
- Parsley x 1 cup or a good handful (chopped)
- Spring onions 1 bunch
- Stock or water x 1 - 2 cups
- Coconut Yoghurt x 6 tablespoons for garnishing
- Pepper to taste

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## Method

1. Peel and dice the pumpkin into approximately 3cm cubes
2. Place pumpkin onto a baking tray and bake for around 20-30 minutes on moderate heat oven 165c/329f
3. While the pumpkin is baking, roughly chop the garlic, ginger and fresh turmeric set aside
4. Finely slice and grill or pan fry tempeh and set aside
5. Slice up the spring onions and parsley and set aside, you need to reserve some aside for garnish
6. Once the pumpkin is done, set aside until needed
7. With a 7 litre pot over low heat, add olive oil and saute the garlic being careful not to brown
8. Add the ginger and turmeric pieces (if using fresh turmeric, if not add in the next step)
9. Add the cumin and turmeric powder, stir until fragrant
10. \* **Note** Stir continually making sure the pot contents don't burn because it will make the soup very bitter and will need to start again
11. Add the baked pumpkin
12. Pour in the vegetable stock and cook until simmering and cook for further 10 minutes
13. Add the marmite and nutritional yeast flakes and stir
14. Take the pot off the heat and puree the content with a stick blender
15. You may need to add a bit more liquid to get your desired consistency
16. Add in most of the chives but reserve some aside for garnish
17. Add in the parsley, but you can use some for garnish
18. Add in all of the tempeh

When serving the soup, dollop a tablespoon of the coconut yoghurt and garnish with chives, parsley and sprinkle with pepper

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