

Pam's Wonderful Curried Sweet Potato Soup

We went to dinner with our friends Pam and Derek the other night. Pam served this fantastic soup which is reminiscent of Mulligatawny but actually far nicer. The spicy sweet potato both tastes and smells superb. It's one of the best soups I've ever eaten. You must try it. I don't know where the recipe hails from originally but as far as I'm concerned Pam has made it her own so it will henceforth be known as Pam's Wonderful Curried Sweet Potato Soup.

1 tbsp oil
1-2 onions chopped
1 clove garlic
1 tbsp curry paste - preferably Madras or Korma
1 tbsp grated fresh ginger
4 cups peeled and cubed sweet potatoes
1 red bell pepper deseeded and chopped
4 pts chicken or vegetable stock
2 tbsp rum (optional)

To serve - sour cream and sweet paprika

In pot heat oil over medium heat. Add the onions and curry paste and cook for 4 mins stirring occasionally. Reduce heat if necessary. Add the garlic clove and ginger and cook for another 1-2 minutes.

Add the sweet potato, pepper and stock. Cook for 15 mins or until vegetables are soft. Puree the ingredients. Check consistency and add more stock or water if the soup is too thick. Add the rum - it's not really optional.

Serve in bowls topped with sour cream and a sprinkle of sweet paprika.