

# Recipe of the month with Workforce

**Workforce**  
DEVELOPMENT



## Curried Pumpkin Soup

Serves 6 to 8 portions.

### INGREDIENTS

- 2 tbs butter
- 2 med onions chopped
- 1 tsp crushed garlic
- 1 tsp curry powder
- 1 tbs curry paste
- 1 kg coarsely chopped Butternut pumpkin
- 6 cups chicken stock
- 1 tbs fresh coriander

### METHOD

- Melt butter in large saucepan add onion and gently cook without colour.
- Add the garlic, curry paste, curry powder and coriander. Cook for a further minute.
- Add the pumpkin and stir the flavours through.
- Just cover with the stock and simmer for 35 minutes, stirring occasionally.
- Allow to cool slightly before blending.
- Season to taste.

### Serve with a swirl of cream.

Each month Workforce Development will post the latest Recipe of the Month for you free to download. If you happen to miss a recipe you can also access archived recipes. Go to: [www.workforce-development.co.nz](http://www.workforce-development.co.nz) and follow the Recipe of the Month link. Enjoy!

## **Workforce** DEVELOPMENT **JUNE SHORT COURSES**

**Designed to be relevant to your area of work or interest. Follow your interests, hone your work skills or train your staff:**

- **Food Hygiene and Safety**
- **Licence Controller Qualification (LCQ)**
- **Barista Training**
- **First Aid - Comprehensive and Refresher options**

**These are just a selection of our NZQA Short Courses on offer. Call today for more details.**

**ENROL NOW! Limited places available.**

**Call 0800 833 5581**

**Email: [study@workforce.ac.nz](mailto:study@workforce.ac.nz)**