



Carolina Candy Roaster and Coconut Milk Soup

Rich, minimalist soup with warm ginger and velvety coconut texture

INGREDIENTS

- 4 cups Carolina Candy Roaster Squash, cubed
- 1 1/2 cups full-fat coconut milk
- 1-2 tbsp fresh ginger, minced
- 1/2-1 cup vegetable broth or water (optional, for thinning)
- Sea Salt



DIRECTIONS

1. Warm a small amount of oil in a pot and sauté ginger until fragrant.
2. Add squash and a splash of broth or water. Cover and simmer until very tender.
3. Add remaining coconut milk and purée until smooth, adjusting consistency with additional coconut milk or broth.

FLAVOR PROFILE

Naturally sweet, creamy, aromatic, and warming.

GARNISH SUGGESTIONS (OPTIONAL)

- Fresh grated nutmeg
- Crushed pistachios
- Toasted pumpkin seeds
- Coconut milk drizzle
- Crisp fried sage leaves
- Chili oil or mild red pepper flakes

