

'Out of Bron's Kitchen'

Moroccan sweet potato soup

Published in the Goulburn Community Cook Book 2010

2 tablespoons olive oil

1 large brown onion, chopped

2 garlic cloves, crushed

1 teaspoon ground coriander

2 teaspoons ground cumin

¼ teaspoon chili powder

600gms red sweet potato, peeled and diced

500gms carrots, peeled and sliced

6 cups reduced salt liquid chicken stock

300gms chickpeas, drained and rinsed

½ small lemon, juiced (about 2 tablespoons)

Turkish bread croutons to serve

Heat the oil in a large saucepan and over medium heat add the onion and garlic to soften. Cook for three minutes. Stir in the spices and cook a further 1 minute. Add the sweet potato and carrots. Cook stirring often for 5 minutes. Add the stock and bring up to the boil. Reduce heat to a slow simmer and cover. Stir occasionally and cook for 20 minutes. Add the chickpeas to the soup and cook a further 10 minutes or until the chickpeas are tender. Blend the soup with a stick blender or in batches in a food processor. Season with salt and pepper. Top with crunchy croutons toasted in the oven and some extra Cracked Black pepper.