

Coconut Cream Sweet Potato Soup



With temperatures slowly plummeting in Nairobi, nothing makes cozy days indoors worth their while more than my coconut cream sweet potato soup. <3



Ingredients

1 sweet potato	1 1/2 tablespoon of grated ginger
1 cup of coconut cream	1 1/2 apple
1/2 white onion, finely chopped	Salt to taste
1 tablespoon of rosemary	1/4 teaspoon of black pepper

Method

In a sufuria, add the onion, ginger and rosemary. Sautee these until they are softened and fragrant.

Add the sweet potatoes, apple plus some salt and pepper and then some water until they are just covered. Let this boil until the sweet potatoes are completely soft. Once done, let this cool for a few minute. Add everything into your blender and let it blitz until it is all completely smooth.

Return the pureed mixture to the sufuria and add the coconut cream. Let this simmer on low heat and then ladle it onto your bowl. Garnish with your herb and nut of choice.

Serve.



SERVE WITH: on its own or with some freshly baked bread

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/coconut-cream-sweet-potato-soup/>