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Cream of Coconut & Broccoli Soup

I have developed a temporary fixation with coconut over the last 3 days – I love the flavour with a passion. Anyway, dinner dawned faster than I thought, and as luck had it, the combination of ingredients that made up this soup were far further in the yummy zone than I had expected. I would probably go as far as to say that this is my favourite broccoli soup ever. And super fast to

make. If you wish to have it as a main course, as time may be pressing, then accompany it with crunchy bread, topped with pesto and sliced vegan cheese, and drizzled with olive oil – Mmmmmm.

(Note for mums : My 4 year old daughter, who thinks she doesn't like broccoli, said it was her "favourite soup ever").

Serves 3-4

INGREDIENTS

- 2 tbsps coconut virgin oil
- 1 medium broccoli head, cut into florets
- 1 onion, roughly chopped
- 2 garlic cloves, roughly chopped
- ½ cup of vegetable stock
- 2 cups of rich coconut milk
- salt to taste

- 1 tbsp freshly cut coriander
- lime wedges, for squeezing onto soup

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METHOD

Heat up a casserole, and add the coconut oil. Then add the onion and broccoli, stir on a gentle heat for around 10 minutes, add the garlic, and continue stirring.

Next add the stock and cover. Allow to simmer for 15-20 minutes, then add the coconut milk, stir again, cover and allow to cook for a further 10 minutes or so.

Allow to cool for a few minutes, then add the salt and coriander. Pour slowly into a food blender, and blend until smooth – it will be very thick at this point, so add 2 cups of water and blend again.

Re-heat, and serve immediately with the lime wedges.

ENJOY !

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These are free recipes for your pleasure – all we ask in return is that you take a few moments to leave a constructive comment !

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122 COMMENTS



Elaine Maurette

March 13, 2011 at 9:24 pm

I can't wait to try this on my 3 year old Granddaughter!! She, too refuses to eat broccoli but she loves coconut milk on everything. So I'm sure that will be the crowd-pleaser for her as I explain to her that coconut milk is the main ingredient. Just hoping I can find coconut olive oil. I have never heard of or seen it, but it sounds delightful!!!! Thanks again, beautiful lady 😊



Liz



March 13, 2011 at 9:31 pm

Is coconut oil actually an olive oil though? I've not heard of either coconut oil or a coconut flavoured olive oil – is the one you use in the recipe easy to find? I like the sound of this soup, as my men like broccoli – surprisingly. Here in Malta, it's only in season for a month more or so, as summer banishes most green veg. I'll try this so I can make the most of it while it lasts! Thanks for this Miriam.

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Emjay

March 14, 2011 at 2:51 am

It's coconut oil, not coconut olive oil, I know here in Canada it's very easy to find, I would maybe suggest a health food store? Either way 'MIAY OSAY XCITEDEAY OTAY RYTAY HISTAY ECIPERAY!!!! Thanks again for sharing all your delicious dishes Miriam.



Miriam

March 14, 2011 at 8:50 am

Hi Emjay, that's right here in Malta it's also sold in Health Food Stores, which is where I purchased mine. Ogay orfay itay ! Let me know how it goes !!!



Miriam

March 14, 2011 at 8:52 am

No Liz, it's in it's own right a coconut oil, the supermarkets sell it here, or else the health shops as Emjay said, is where I bought mine from. It's great for Thai food – use any other oil if you don't have it in hand and you want to make this soup, but the coconut milk is a MUST for it. Let me know how it goes. Thanks.

**Miriam***March 14, 2011 at 8:56 am*

The great thing Elaine is that when it's all blended up together, as you may have seen in my picture the broccoli disappears as the coconut milk conceals it's real form, and the smell of coconut emerges as you heat it up – I think that that being uppermost in the aroma, will indeed draw her in – as was the case with my daughter (who does not like broccoli either) and she said 'it's the best soup ever mummy' – so that for me is a good score all round. Needless to say we all lapped it up at this end, what a great way to eat broccoli (I confess I am not mad over it personally, but the benefits in terms of nutrition are many, so can't miss out on these greens). Enjoy, and let me know what happens in your household when you make it. Best to you & thanks !

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Shares**Steph Dyer***March 14, 2011 at 12:04 pm*

The recipe looks amazing I am mad on broccoli and I particularly love lime. Great time to be makeing soup right now with the weather cooling down. We can all now go soup crazy!!!!

**Jen***March 14, 2011 at 11:00 pm*

This looks amazing! I am just now discovering coconut oil and coconut milk (as a newer vegan) and this looks like something I have to try soon! Plus I usually have all the ingredients. Thanks!

**Miriam**



March 15, 2011 at 10:34 am

Hi Jen, I think you will enjoy the flavours of coconut especially in this soup, which has a delicate taste, yet full of flavour – let me know what you think once you have tried it out. Keep well and vegan ! Cheers !

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Miriam

March 15, 2011 at 10:46 am

Hi Steph, good to hear that you love broccoli so much, particularly because it's bursting with so many health benefits – the lime is wonderful squeezed at the end on the soup, it just gives it that great twist – and a soup at this time of year, is very welcome indeed ! Hope you enjoy, let me know ! Cheers to you !



liz

March 18, 2011 at 5:29 pm

Is there a link I can sign-up to so I can get updates for your site? I think it looks great!



Miriam

March 19, 2011 at 1:36 pm

Liz Hi there – you can join my facebook mouthwatering vegan recipe page, as I usually post my new recipes there, hope this helps or may be you have joined already. Best to you !



Elaine Maurette



March 22, 2011 at 12:52 am

This soup was amazing, Miriam. You were so right about the coconut milk covering up the broccoli smell. My little one likes cooking with me though, I must confess. So I had to tell her that we were using "broccoli flowers" and she now will eat broccoli!!!! I love children :))

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Audrey Giannola

March 22, 2011 at 1:05 am

Hello Miriam, I couldn't wait to try this recipe as my husband and I have been looking for a vegan style cream of broccoli soup for sometime. We just finished eating the last bit from our bowls and it was fantastic! We use coconut oil & coconut milk quite a bit in our dishes, too. This recipe was very easy to follow and so delicious! Thank you for sharing and I'm looking forward to trying out more of your recipes. We love your site!



Miriam

March 22, 2011 at 11:12 am

Elaine Hi there again, yes the coconut helps to conceal the broccoli smell for small little young noses, to us it doesn't offend, but somehow green isn't all kids favourite colour on a plate – but the coconut in this recipe comes to the rescue, and once blended is great – wonderful idea about the flower, so now she eats broccoli – 'thumbs up folks' that's quite an achievement ! Glad you liked it too Elaine. Keep well.



Miriam

March 22, 2011 at 11:16 am

Audrey Hi, you are totally welcome – thanks for all the wonderful constructive and complimentary words you have expressed. We love this soup too – my daughter is 4 and

it's her favourite soup too, all ages seem to enjoy it, and again it's just so wonderful to consume foods that help heal the body, energize it, in this case warm it up and at the same time delight our taste buds. I do sincerely hope that you enjoy my other recipes too in the other pages (previous) and categories too. Your comments are always welcome. Best to you and Cheers !

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**Jamie***March 25, 2011 at 5:21 am*

Just made this soup and it's CRAZY GOOD!!!! Thank you so much for sharing your recipe. I will make this again and again. Even the kids (5 and 2) loved it! 😊 I just came across your FB and website the other day. Your photos of your food are beautiful. 😊 It made me really inspired and all your recipes look amazing. 😊

Thanks again! 😊

Jamie

**Jamie***March 25, 2011 at 5:22 am*

haha.... that comment had a lot of smiley faces! oh well, good vegan food makes me and my family HAPPY! 😊

**Miriam***March 26, 2011 at 12:52 pm*

Jamie Hi and great connecting with you. Thanks for your endless compliment and wonderful energy – glad the kids loved the soup, my 4 year old adores it, it's a great way of making them eat broccoli and adults can enjoy the taste and benefits it has on their kids and themselves – an all round happy and healthy result, and easy to make too ! I do my

best with my recipes and will be posting more up to (remember to see the category section for more) – keep well !!

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Miriam

March 26, 2011 at 12:53 pm

You got it Jamie, just the right spirit of eating and enjoying – nothing greater than an happy family (who enjoys and celebrates the culinary experience together !



Michelle

March 27, 2011 at 3:08 pm

I'm excited to try this delish recipe tonight and was just wondering your preference with the onion you used ~ red or yellow? Thanks!



Miriam

March 27, 2011 at 7:51 pm

Michelle, thanks for your enthusiasm, and in answer to your question either will be fine and will not make any difference in this instance to the outcome of it. Let me know how it goes and enjoy it !!! Cheers !



GamiCarole

March 28, 2011 at 9:01 pm

This is a second posting, since the first one didn't show up.

OMG!!!! I made this last night and it was soooooo good! I have lots of cream of broccoli

soup recipes, but by far. . . this is the best tasting one. I think also because it is so simple to make and not expensive to make either. I had all the ingredients on hand. My non-vegan daughter also loved it. The only thing I would do different next time, and that will be very soon, is to add some chunks of broccoli after blending. We really love broccoli (eat it several times a week) so I don't mind tasting actually pieces of broccoli. Thanks again for a wonderful recipe which I will use frequently. Sorry I didn't add all the smiley faces (LOL – Jamie), but I feel the same way! HEE HEE HEE

**Miriam**

March 31, 2011 at 12:44 pm

Hi Carole, thanks for that and am delighted that you all enjoyed the broccoli soup – it's always optional to leave a few unblended pieces for variety. It is easy to make and that is a major + in deciding what to cook and when – + further added health benefits = an all round beneficial and pleasant result !!! Cheers to you Carole !

**Andy**

May 21, 2011 at 12:06 am

Sounds awesome and I will make it tonight – just wondering if it keeps for a few days, as you have said serve immediately? I would like to make some and then have it to take to work for lunches?

Thanks for all the glorious recipes. We and the animals thank you!!!

**Miriam**

May 21, 2011 at 1:10 pm

Andy Hi there and thank for your comment and compliment ! This soup will keep in the fridge for 2-3 days no problem. I say serve immediately as part of the recipe steps – ie the

method until the point of serving. Let me know how it goes and best to you until then.

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Marci hersh

May 25, 2011 at 12:34 am

I can't wait to try this. I make a broccoli soup exactly like that ,I never thought to use the coconut milk! I make mine with wild arugala it gives it a peppery bite.and the hand blender makes it all creamy... I will try the coconut milk,I can't wait. 😊



vicki

May 25, 2011 at 12:10 pm

Hi Miriam-

Lovely blog! Was wondering why you add the water at the end rather than include it while the soup cooks? Love doing soups and always looking to improve my method.



Miriam

May 26, 2011 at 2:39 pm

Hi Marci, many 'cream of vegetable soups' are made simply and then blended – but the broccoli and coconut is just a wonderful combination – the simplest of things are sometimes the best and most ingenious too ! Hope you enjoy it.



Miriam

May 26, 2011 at 2:42 pm

Hi Vicki, thanks for complimenting my blog. With the soup I like for it to cook with all the

ingredients first, I find that the taste integrates better rather than just boil the lot together – and that’s why I add the water at the end so as not to let the vegetables boil in the water for too long – everybody has their own way, there is no right or wrong way to make soups, it’s all down to choice. Hope you enjoy it.

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**Clair***May 27, 2011 at 6:31 pm*

Hi, I hope you don't mind some very beginner-level questions: Is there a significant difference between vegetable broth and vegetable stock? and What do you mean by "heat up a casserole"? Is a casserole different from what I call a pot? Thanks!

**Miriam***May 28, 2011 at 3:26 pm*

Clair Hi & thanks for your comment. As you have beginners questions that could lead to other questions I have some links for you to find out more thoroughly the terms of what you have asked. Hope this helps you.

<http://www.wisegeek.com/what-is-the-difference-between-a-pot-and-a-pan.htm>

<http://www.wisegeek.com/what-are-some-different-kinds-of-casseroles.htm>

http://www.ehow.com/about_6624658_difference-vegetable-stock-vegetable-broth.html

Best !

**Clair***June 5, 2011 at 9:46 pm*

Wow! Thank you so much for the links!

**Miriam***June 6, 2011 at 10:33 am*

Hi Clair, no problems. Best to you !.

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**Stephanie***July 6, 2011 at 9:50 pm*

Thank you for this website. I try to change my veggie lifestyle into vegan. Your recipes will help me for my new stage of life. 😊 (Try the Coconut/Broccoli Soup next days, sounds delicious).

**Miriam***July 9, 2011 at 2:35 pm*

Stephanie Hi there and welcome to my site. I am glad to be of service to you, and like many vegetarians that I have helped in the past, be sure that I can help you too. Just choose, cook, enjoy and comment, any questions, let me know. Keep well in the meantime and enjoy ! P.S. Hope you enjoy the soup, it's awesome !

**Barbara***September 22, 2011 at 10:35 am*

Ok so this was such a deliciously flavorsome (and simple and quick) meal on Saturday night that we are having it again tonight, and it's only Thursday. Sigh what the hell these flavors are simply sumptuous. Thanks Miriam



**Miriam***September 22, 2011 at 1:24 pm*

Hi Barbara and thanks so much for your wonderful comment – glad you all enjoyed it – it's a great winter treat ! Look forward to your future comments too ! Cheers !

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Shares**Alma Lima***October 25, 2011 at 7:16 pm*

Wow! This looks and sounds absolutely delicious! Can't wait to make it, that will be tomorrow:D

**Miriam***October 26, 2011 at 1:47 pm*

Alma dear, Hi there – I cannot wait for your comment on my soup – meantime enjoy ! Cheers to you !

**Elaine Martin***October 27, 2011 at 3:04 pm*

I made this & hubby & I loved it! I served with a whole wheat roll & the only change I made was I added some mushrooms! YUMMY!

**Miriam***October 27, 2011 at 6:01 pm*

Hi Elaine, thanks for your comment – it all sounds good to me, mushrooms and all – glad

you loved it ! Cheers to you !.

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Elaine Martin

October 30, 2011 at 5:47 pm

We like this soup so much that I made it again last evening. It was great to enjoy during our snow storm!



Leicester Wholefoods

November 17, 2011 at 9:44 pm

You can't go wrong with coconut.



Véro Boud In

November 20, 2011 at 7:53 pm

I did it without the garlic and with homemade coconut milk. TERRIFIC ! thank you very very much.



Miriam

November 21, 2011 at 12:39 pm

Vero welcome to my site – thanks for your comment and glad that you enjoyed my soup – I look forward to your future comments on my blog. Cheers to you !





Diane thomas

March 7, 2012 at 4:40 pm

Another wonderful recipe for all of us....thank you Miriam !

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Miriam

March 7, 2012 at 10:05 pm

Diane Hi there and thanks for dropping by – I hope you make and enjoy this soup, unless you have already done so ! Big Cheers to you always !



Lory

March 7, 2012 at 11:23 pm

Hi Miriam.

Just as I said on FB this morning, I have made this for supper, and it tastes delicious. Now, I made a double batch, and I did not have enough broccoli, so I addec cauliflower, so I guess mine is cream of cocunut, broccoli, and cauliflower soup!

I'm cooling my daughter's soup, and as soon as it's at a good temperature for her we'll dig in!

Lory



Miriam

March 8, 2012 at 8:46 am

Lory Hi there and welcome back again – I think it should be fine with cauliflour too, a little bit of a different flavour, but it should work. Bon Appetite and hope you have enjoyed it !

Cheers to you !



Lory

March 8, 2012 at 1:38 pm

Oh it was delicious. My daughter ate it right up! And the hubby had 2 bowls.



Miriam

March 9, 2012 at 10:10 am

Lory Hi there, glad that the soup went down well – sounds like a resounding success to me. Cheers to you !



Franki

March 26, 2012 at 3:42 am

Thanks so much for this recipe! Husband and boys all liked it...and I couldn't get enough of it. 😊 We are trying to eat more of a plant-based diet. So thankful to run across your blog and FB page...very resourceful! Thanks again.



Miriam

March 26, 2012 at 2:04 pm

Hi there Franki, thanks for your wonderful comment and welcome here. I am delighted that you have enjoyed this soup and hope that you enjoy the rest of my recipes – look forward to your future comments on my blog. Very best to you !

**Danielle**

April 1, 2012 at 11:20 pm

Fantastic recipe! I added a few handfuls of spinach because I was short on broccoli and it was delicious. In case anyone is wondering how it tasted with spinach, it was great! I didn't notice the spinach at all, just broccoli. I'm sure I'll be coming back for more recipes!

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**Miriam**

April 2, 2012 at 8:56 am

Danielle Hi there and welcome here. I think that the spinach would have done the job just fine. Thanks so much for dropping by with your comment and I look forward to your future comments on my blog. Best to you.

**Barbara**

April 10, 2012 at 8:48 am

Me again Miriam. Just had to let you know what a staple this has become at our house. Our little grandson Archie (18 months old) LOVES this. He sleeps here one night every 2 weeks and I have to make this whenever he comes. He eats almost an adult serve! One night he had finished his soup and my husband wanted another bowl and Archie wanted more too. I thought 'oh poor little bloke has done such a good job eating his dinner, he can have some ice cream'. Nope he didn't want the ice cream he wanted more soup. Now that's saying something when a little man like Archie will choose this soup over ice cream when both bowls are in front of him!!

**Miriam**

April 10, 2012 at 10:35 am

Dear Barbara, this comment of yours is so wonderful, it is a most delightful little story and fills me with awe and joy – what an incredible little lad you have there, a gem (Archie – love the name and only 18 months). I want to thank you with all my heart for relaying this to me, very kind feedback, much appreciated and it is this kind of appreciation that makes all my efforts worth while. Thanks for the 'gold dust' and I very much look forward to your future comments on my blog. Still can't get over little Archie's preference to my soup over ice-cream !!! Has put a lengthy smile on my face. Best wishes to you and yours.

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silvi

June 28, 2012 at 3:04 pm

I made this yesterday and was delicious!!! Never imagined that combination, but so glad I tried it! Thanks



Miriam

June 29, 2012 at 4:23 pm

Silvi Hi there and welcome. I am delighted that you have made and enjoyed this soup, it's just such a wonderful way to eat broccoli and it's a gentle soup that you can make from time to time and enjoy. I look forward to your future comments on my blog and best wishes to you in the meantime.



Maraika

July 3, 2012 at 12:18 pm

Delicious. But much paler than your version. And we only got a serve each out of it. So I will have to try and try again to get it perfect:)

**Miriam**

July 3, 2012 at 8:31 pm

Maraika Hi there and thanks for your feedback. Sounds like your coconut cream might have been a richer one than what I have used. As for the portion size, that depends on your appetite and size of serving bowls – doubling the amount should solve that problem. All that said I am delighted that you found it to be delicious (for a greener effect you can also add 1 teaspoon of wheatgrass powder and also that will enhance the nutritional value of it). Cheers !

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**Sydney Flores**

July 10, 2012 at 8:48 am

Hi Miriam. I was searching for new recipes and got to your website by my fate. You got lots of appreciation for Cream of Coconut and Broccoli Soup recipe. I guess it will also work for me as my little spider doesn't like Broccoli either. I definitely going to try this. Thanks for sharing.

**Miriam**

July 10, 2012 at 7:24 pm

Sydney Hi there and welcome here. Many thanks for dropping by here with your comment. I am delighted you have found my blog too. Make sure you process it well and let me know how your little one does with the taste – so far it's gone down well with broccoli-resistant kids (and people) and well, just seems to hit the mark. Will let you be the judge of that for your little one. I look forward to your future comments and feedback here in the meantime. Best wishes to you !



**layla Stage**

July 17, 2012 at 7:05 am

Can I use anything else in place of coconut milk as nobody in my house like it that much?
Please give the reply as soon as possible as I am waiting to taste that fantastic recipe you got here and have so much of admirable comments on it.

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**Miriam**

July 17, 2012 at 11:25 am

Hi Layla and welcome here. You may use any other dairy free milk of your choice, soya, nut milk. You cannot taste the coconut milk in a direct way in the soup, it is the combination of citrus, broccoli and coconut that bring together this unique recipe's taste – may be you can use half the amount I suggested and water the rest down or add another non-dairy milk of your choice – I cannot say what it will taste like since it was 'designed/created' in this instance to be made with it, but there is no harm in trying. Best wishes to you in the meantime.

**Sophia Bois**

July 26, 2012 at 1:38 pm

Miriam my son who is 5 likes different types of soups and I cooked this coconut milk based Broccoli soup for him. I was very surprised to see the happiness on his face and the sparkle in his eyes as he gulped it all. Thanks for sharing this recipe.

I belong to the coastal side and we use coconut milk in our food everyday. Your recipe is an addition to my list of recipes.

In fact even I would like to share about a drink which is made using coconut milk and Kokam fruit. Looks like pink butter milk but tastes yummy and is very nutritional for health. Do try making it and let me know if you like it.

**Miriam**

July 26, 2012 at 6:49 pm

Sophia Hi there and welcome here. Thanks for dropping by with your comment and feedback – it's really quite odd but wonderful that this soup is one of the most child friendly soups I have ever come across, even though I created the recipe entirely myself I have to acknowledge that, as time and time again people that have tried it keep on saying their kids (and some are fussy) love this soup. I a so happy for yourself (kudos to you for trying it out for him) and that your son can enjoy all the nutritious ingredients in a soup that tastes delicious. I must confess to you, I am not a broccoli lover myself, this is why I tried to partially conceal part of it's taste and make it more palatable to my taste-buds. It worked, I loved it, and with me kids too. I love broccoli in juices where I mix apple and other ingredients – so there are ways of not having to force myself to steam it (not a favourite). I very much look forward to your shake recipe and your future comments on my blog Sophie. Best wishes your way in the meantime.

**Jane**

August 3, 2012 at 10:14 pm

Coconut milk from a can or Coconut milk that you drink (like Silk brand from the refrigerated section)? Thanks.

**Miriam**

August 4, 2012 at 1:38 pm

Hi there Jane and welcome here. Thanks for dropping by here with your comment. In answer to your question, it is the canned coconut cream/milk that you will need for this recipe. Cheers to you and let me now how it goes as and when – best wishes !

**Jane***August 5, 2012 at 1:00 pm*

This was a great hit. I made it for a group of 13 adults (ages 29 – 86) and everyone wants the recipe. I tripled the recipe and it was so easy and relatively quick to prepare in advance. This is definitely being added to the regularly rotating recipe list.

**Miriam***August 5, 2012 at 2:09 pm*

Jane Hi there and welcome here. Many thanks indeed for dropping by here with your feedback, and what interesting feedback indeed !!! I am delighted that the age range of people that tried it loved it and that all asked for the recipe – a win-win situation and kudos to you for making and serving it. I very much look forward to your future comments on my blog Jane. Best wishes your way in the meantime !

**Michelle***August 25, 2012 at 7:57 pm*

I tried your Cream of Coconut & Broccoli Soup today! YUMMY! 😊 Everyone around the table loved it 😊

**Miriam***August 25, 2012 at 8:29 pm*

Hi there Michelle and welcome here – thanks for dropping by here with your comment. I

am delighted that everybody enjoyed it, that's awesome. Best wishes your way and look forward to your future comments on my blog !

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M

August 31, 2012 at 12:00 pm

One word: Amazing! One of the best soups I've ever had, and I mean that.
I will definitely be making this again. I'm telling my friends about it right now^^



Sherrie

September 21, 2012 at 8:56 pm

Excellent soup. The coconut is a wonderful addition. I added more broccoli as I had it in the fridge to use up. We definitely be making it again.



Miriam

September 21, 2012 at 10:42 pm

Hi Sherrie thanks for your feedback and I am glad you enjoyed this soup ! Look forward to your future comments here. Best to you !



Laura

October 2, 2012 at 1:30 am

Miriam, Just finished a mugful of this soup. Fabulous!!! I'll be passing this one along – it's too good not to share.

**Miriam**

October 2, 2012 at 8:10 am

Laura hi there and welcome here. I am delighted that you have made and enjoyed this soup – thanks for sharing and I look forward to your future comment on my blog !

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**Jude**

November 10, 2012 at 10:59 am

Hi Miriam, I came upon this recipe this afternoon, having a desire for a creamy broccoli soup, and made it this evening. It was superb !! Thanks for a delicious recipe. I had a small amount of cauliflower also to use up, so threw it in.....yummy ! Love your website.

**Miriam**

November 10, 2012 at 9:13 pm

Jude Hi there, I truly am delighted that you have made and enjoyed this recipe of mine. Do try my soup/stew on my home page at some point. Something tells me you will love that too – very warming, soothing and delicious ! I look forward to your future comments on my blog and best wishes your way in the meantime !

**Sherrie**

January 17, 2013 at 3:58 pm

I made this soup on Monday and today is Thursday and finally had a bowl. I believe that with home made soups that the longer they sit after being made, the better the flavours will be. That is definitely true with this soup. The taste is amazing. This is probably the best vegan creamy soup that I have ever had so far. Thank you for the recipe. Will definitely be making it again. One note though, after I was done blending it, you mentioned that it would

be really thick and two add some more water. Mine did not turn out really thick. I am assuming that maybe my coconut milk was not as thick as yours. I did not add the extra water, so I did not get a lot of portions out of it. Next time I make it I will see if there is a different coconut milk to be had. Thanks again, it is a winner with me.

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**Miriam***January 17, 2013 at 9:00 pm*

Sherrie Hi there and welcome here. I am glad you made this and enjoyed it. The coconut milks really differ from brand to brand, so experiment with others as you wish. I very much look forward to your future comments on my blog and best wishes your way in the meantime ! 😊

**chaka***February 14, 2013 at 12:15 am*

yummy yummy i just finished devouring it. delicious. i took the liberty to adjust a few things according to my intuition. check it out! i added a halve tbsp with vegan thai red curry paste and a touch of fresh ginger. the curry i added with the garlic on low fire as i learned from the macrobiotics that broccoli can be cooked shortly in 4=5 minutes before it loses its color and most nutrients.

thank you very much for sharing the info!!!!!!!

i also made your carrot pie last weekend for a birthday and it was a success!

i have to confess i was drooling over your recipes for a long time before finally acting on cooking up a storm from somebody else's recipes as i find many recipes are not always that tasty as it sounds;;;so i am tough to make things from recipes. but i tried twice your recipes and twice it was a hit!

i love to cook my broccoli in coconut milk and then add egg-replacer or kuzu in a bit of water to thicken the sauce, add some sambal or fresh red chili & salt. some agave syrope

and enjoy !



Miriam

February 14, 2013 at 8:53 am

Glad you enjoyed my two recipes there Chaka and I look forward to your future comments and feedback on my blog ! Best wishes your way in the meantime.



chaka

February 17, 2013 at 9:27 pm

tried it with spinach 200 gram, is also a success!



Miriam

February 18, 2013 at 11:19 am

Chaka Hi that's awesome news ! I look forward to your future comments on my blog !
Enjoy !



Joye

February 19, 2013 at 6:50 pm

Miriam, I can't wait to receive your cookbook! Looks like Amazon is planning to release it just before our July 4th celebrations here in the U.S. Last July 4th, I made your Mushroom Walnut & Spicy Quinoa Burger (With A Smoky Tomatoed Pineapple Salsa) for a crowd of vegans and non-vegans. EVERYONE LOVED THEM! Can't wait to use your cookbook for our celebration this year. Is this recipe in there?



Linda

February 19, 2013 at 8:24 pm

I can't wait to try this! Thanks for sharing, I saw it on Facebook 😊 You should consider including a link to 'Ziplist' so people can add your recipes to their recipe box easily!



Miriam

February 19, 2013 at 8:39 pm

Hi there Linda. Hope you make and enjoy this ! 😊



Miriam

February 19, 2013 at 8:41 pm

Hi there Joye and great to have your news. Thanks for your interest in my book. I can't honestly remember if it's in there – it may be, if not others as good as will be. I look forward to your future comments on my blog !!!



Debra

February 20, 2013 at 1:55 pm

All the ingredients are in the house now so I'm making this for dinn tonight. Delish. Thanks Miriam.



**Miriam***February 21, 2013 at 12:29 pm*

Let me know what you think of the soup as and when dear Debra ! 😊

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**Sharron***March 2, 2013 at 3:57 pm*

Spent the morning making various soups and had to try this one out. So glad I did. It was the first time I had used coconut oil as well and really liked cooking with it. Delicious. 😊

**Miriam***March 2, 2013 at 6:03 pm*

Thanks Sharron – this soup is also child friendly and a great way of eating broccoli if you don't much fancy it ! Best wishes your way !

**Marty***March 2, 2013 at 6:13 pm*

I made this soup. If regular people find out about this recipe, they will be walking around their offices drinking it all day long out of cups instead of coffee or tea. This stuff is nothing short of amazing. Becoming a weekly staple at our house!

**Jenny***March 2, 2013 at 6:18 pm*

my fave of all time ♥it!



Miriam

March 3, 2013 at 12:27 am

Jenny Hi there and am glad you love this soup. Hope you enjoy it many times over and also try some other recipes from here. I look forward to your future comments on my blog and best your way in the meantime.



Miriam

March 3, 2013 at 12:29 am

Hi there Marty, I am delighted that this is a regular in your household. I totally agree about having it in cups or mugs instead of coffee – I love having my soups that way, it's so warm, comforting and well, civilized I think. Best wishes your way as always !



Linda

March 11, 2013 at 1:41 am

This soup is so good. I added a few extra seasonings, but it came out great. I will add steamed broccoli to the finished soup the next time, because I love broccoli. Thanks for sharing!



Miriam

March 11, 2013 at 11:31 am

Linda Hi there and thanks for dropping by here. So glad you made and enjoyed this soup – I think adding pre-steamed broccoli is great, I do so from time to time. Enjoy and I look

forward to your future comments on my blog ! 😊

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Valerie

March 18, 2013 at 1:07 am

I made this tonight and can not get over how easy and delicious this is! My carnivore husband even likes it (and hasn't even discussed making any meat side to go with this tonight!). My son liked helping me push the buttons on the food processor...unfortunately he doesn't like to eat soft foods. Well, unfortunate for him, more for me!



Miriam

March 18, 2013 at 9:36 am

Valerie Hi there and so glad you made this soup and that your non-vegan husband enjoyed it too ! Hope you find some recipe that your son will enjoy and best wishes your way !



Joe

March 21, 2013 at 3:13 pm

OK here we are and there is nothing to be sorry about. The foul was on my part. The question is can I leave the coriander out or a subs?



Miriam

March 21, 2013 at 5:25 pm

Hi there Joe, use fresh Maltese parsley instead. 😊

**Joe***March 22, 2013 at 12:47 pm***0**
Shares**Miriam***March 22, 2013 at 3:07 pm***Marcia***March 25, 2013 at 2:20 am*

I love cream of broccoli soup and this one sounds so delicious. I live alone and was wondering if I would be able to freeze the leftovers for another meal? Thanks Much!

**Miriam***March 25, 2013 at 12:51 pm*

Hi Marcia and welcome here. I don't see why it wouldn't freeze well, so go ahead and try it out. Best your way in the meantime.

**Sandra***March 30, 2013 at 6:55 pm*

The Broccoli its nutritional qualities remarkable preventive against various pathology (in particular cancer). It is also very well equipped with provitamin A (2.4 mg per 100 g), provitamin whose antioxidant properties are now recognized

**Miriam***March 30, 2013 at 7:13 pm*

Thanks Sandra ! And it's also great 'fresh' in juices too, where the nutrients remain more intact. 😊

**Elaine***April 30, 2013 at 6:58 pm*

Just made this and am eating it now – yum! Can't wait til my husband tries it. He loves broccoli!

**Miriam***April 30, 2013 at 7:07 pm*

That sounds great Elaine and hope hubby loves it too ! 😊

**Miriam***October 28, 2013 at 7:43 pm*

Apologies for the delay in answering this comment M but this message went into my 'others folder' hope you have made and enjoyed this recipe. 😊 And look forward to your future comments on my blog ! 😊



**Elaine***October 26, 2014 at 6:21 pm*

I added some Shichimi Togarashi(Japanese red pepper mix), New Mexican chile powder, and a splash of cayenne pepper. I had a limited amount of broccoli so I added in some steamed collard greens I'd made last night. I was out of vegetable stock so I whipped up some miso with tamari. I also added nutritional yeast. I had used too much liquid so I added besan (garbanzo flour) to thicken. The soup came out great!

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Shares**Miriam***October 28, 2014 at 11:16 am*

Glad you made and enjoyed it Elaine ! 😊

**Fern***February 5, 2015 at 10:06 pm*

I made this soup tonight (more out of curiosity than real desire as I just couldn't imagine how broccoli and coconut would work together...) OH MY! It can only be described as an absolutely divine bowl of velvety goodness. So delicious! I can't wait to cook it for my other half. I'd definitely recommend this for anyone trying to follow a vegan diet but perhaps missing the rich 'cream of...' style soups. I used to love a cream of broccoli soup with Stilton and although it's not actually something I crave nowadays, I couldn't help thinking that this would make a great cruelty-free swap. And I know Midas Fine Art cheeses do a Stilton! (I happen to have one on order!)

Honestly Miriam you are like a vegan fairy-godmother! Thank you 😊

**Miriam**



February 10, 2015 at 12:40 pm

Hi Fern and thanks for popping by here. Yes, this soup is a favourite amongst many, including our home – yes, you can shred some of your stilton on top just before serving and it will be delightful ! Best your way and Cheers ! 😊

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Tash Nonis

February 23, 2015 at 11:03 am

It is cold here in Syd, Australia! It is Summer! Why is it cold! Anyway I just made this soup and chucked it down, no shame, who needs a spoon it seriously just got in the way! I love broccoli, I love coconut milk and I love your recipes Miriam!



Miriam

February 27, 2015 at 10:06 am

Tash so glad you enjoyed this ! Thanks so much for your kind words ! 😊



Gina Koehl

April 25, 2015 at 9:52 pm

Hi, I am wondering if you use coconut milk or coconut crème in the can? Please let me know. This looks delicious



Miriam

April 26, 2015 at 9:38 am

Either will do Gina, so long as it is unsweetened. If you opt for the creme use a little more

water, otherwise you should be fine. 😊

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