

Easy Pumpkin Soup

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This pumpkin recipe is super simple and is perfect for cooking novices. Feel free to add extra flavour by using herbs or bacon in the dish, but this soup is beautifully warming just as it is. Serve with crusty white bread.

Ingredients:

500g pumpkin
500ml chicken stock
1 onion
3 tbsp. butter
60ml double cream
Salt and pepper

Directions:

1. Peel the pumpkin and remove any seeds. Chop into chunks.
2. Finely dice the onion.
3. Heat the butter in a frying pan until foaming, then fry the onion until softened and golden, around ten minutes.
4. Add the pumpkin chunks and fry for five minutes, then add the chicken stock and bring to the boil.
5. Simmer for half an hour or until the pumpkin is tender.
6. Puree in a food processor until completely smooth, and then stir in the cream. Season well with salt and pepper before serving.

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