

Pumpkin Curry Soup

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This curried pumpkin soup is creamy, velvety and perfect for serving as a starter. Try garnishing it with a swirl of cream and some cooked bacon bits to make a tempting starter that is perfect for everyone.

Ingredients:

825g pumpkin puree
375ml single cream
1 litre vegetable stock
3 tbsp. plain flour
2 tbsp. curry powder
30g butter
2 tbsp. soy sauce
1 tbsp. caster sugar

Directions:

1. Melt the butter in a large pot and once foaming, add the curry powder and flour and stir until thick.
2. Whisk in the stock very gradually until completely combined, then cook until thickened.
3. Stir in the pumpkin puree, single cream, soy sauce and caster sugar.
4. Bring the mixture just to the boil and then remove from the heat.

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