

## spiced pumpkin soup

### Serves 10

#### Ingredients

1 kg	pumpkin peeled and diced
1.5 ltr	chicken stock
200 gr	diced onion
150 gr	sliced leek
2 cloves	garlic
1 tbsp	tomato paste
1 tsp	ground cumin seed
1 tsp	ground tumeric
1 tsp	ground coriander seed
60 gr	butter
	sea salt & white pepper to season

#### Method

Heat chicken stock in a pot.

Take a second pot (4 ltr) and heat the butter.

Add the onion, garlic and leek, sweat until tender.

Add the spices and cook for a further few minutes or until you can smell the aroma from the spices.

Add the tomato paste and stir into the spices then add the pumpkin and the chicken stock.

Bring to a simmer for 40 minutes or until the pumpkin is soft.

Puree the soup using a stick blender, then pass through a sieve into a clean pot.

Season to taste with white pepper and sea salt.

You can add a swirl of cream for a richer soup.

#### To Serve

Serve in selected bowl and garnish with crème fraiche, chopped Italian parsley and croutons.

