



## Pumpkin Soup

**Recipe Source:** Recipe by [www.taste.com.au](http://www.taste.com.au)

**Fresh from the garden:** Pumpkin and chives

<b>Equipment:</b>	<b>Ingredients:</b>
Large saucepan	1 kg of pre-roasted pumpkin
Wooden spoon	4 pre-roasted garlic cloves
Measuring cups	2 tablespoons of butter
Measuring spoons	1 medium leek, trimmed, halved, washed and sliced
Measuring jug	3 medium cream delight potatoes, peeled and chopped
Peeler	3 litres of chicken stock
Knife	2 tablespoons cream
Chopping board	1 tablespoon of chopped fresh chives
Blender	Pepper for seasoning
Ladle	Chives

### What to do:

1. Squeeze 3 pre-roasted garlic cloves from their skin. Discard skin and set aside.
2. Melt butter in a large saucepan over medium heat. Add leek, stir for 3 minutes or until leek has softened. Add potatoes and stir for 5 minutes.
3. Add stock. Season with pepper, cover and bring to the boil. Reduce heat to medium-low. Simmer for 15 minutes, or until potato is tender.
4. Stir in roasted pumpkin and garlic. Cook for 5 minutes or until heated through. Set aside for 5 minutes to cool slightly.
5. Blend pumpkin mixture until smooth. Return to pan. Cook, stirring for 2 to 3 minutes or until heated through.
6. Ladle into serving bowls. Drizzle with cream and sprinkle with chives.