



What's Cooking Pascal?

Pumpkin Soup

Ingredients for 4 persons

2 whole medium-sized pumpkins
3 russet potatoes
2 tablespoons unsalted butter
6 cups chicken broth
Pinch of Salt
½ cup heavy cream
Freshly ground pepper
Freshly grated ginger
Strips of orange peel



Preparation

Cut the top third off 1 pumpkin and scoop out seeds. Set aside until the soup is ready to serve.

Peel and remove the seeds from the remaining pumpkin and cut into 1-inch cubes. Peel the potatoes and cut into 1-inch cubes as well.

Sauté the pumpkin and the potato cubes in butter for 10 minutes until they are golden in color. Stir in the broth and salt. Cover and simmer for 30 minutes over medium heat.

When the soup is cooked, purée in a food processor or blender. Stir in the heavy cream, pepper and ginger. Mix well.

To serve, pour the hot soup in the hollowed-out pumpkin and garnish with strips of orange peel.

Bon Appétit,

Pascal Courtin