

Roast Pumpkin Soup

<p>Equipment:</p> <p>Large saucepan Baking trays Measuring cups and spoons Wooden spoon Blender Potato peeler Chopping board Sharp knife</p>	<p>Ingredients</p> <p>1 kg of pumpkin, roasted 4 garlic cloves, roasted 2 tbsp of butter or nutellex 1 medium leek, trimmed, halved, washed, sliced 3 medium cream delight potatoes, peeled, chopped 3 litres of chicken stock (2 stock cubes in 3 L of water) 2 tablespoons of pure cream 1 tablespoon of chopped fresh chives</p>
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What to do:

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