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Pumpkin Soup with Wild mushrooms

I inherited this beautiful recipe from my sweet friend Brasta who is always finding wonderful and delightful things to make in the kitchen.

She got the recipe originally from Gordan Ramsay.



Pumpkin Puree:

3 1/2 lbs of pumpkin
1 head of garlic cut in half
Handful of rosemary sprigs
Salt and pepper
Olive oil for drizzling

For the Soup:

1.5 Tbsp of olive oil
1 onion peeled and chopped
Pinch of nutmeg
2.5 Tbsp of Parmesan cheese
27 oz of chicken broth
1/2 cup of heavy cream
1 Tbsp butter

To garnish:

1.5 Tbsp of olive oil
1 3/4 cups of mixed wild mushrooms
2 tsp butter
Parmesan cheese shavings

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The Method

For the pumpkin purée, preheat the oven to 350. Cut the pumpkin in half horizontally and remove the seeds - save these to make a snack (see below). Score the flesh, season with salt and pepper, then rub with the cut garlic halves. Lay rosemary sprigs and a garlic half in each pumpkin half. Drizzle with a little olive oil and place on baking trays.

Roast the pumpkin halves for about 1 hour until tender; the timing will depend on the variety, density and thickness. It is ready when you can effortlessly slip a knife into the thickest part of the flesh. Take out the rosemary and garlic; reserve the garlic. While still hot, scoop out the pumpkin flesh and purée in a blender or food processor.

For the soup, heat the olive oil in a large saucepan, add the onion and cook for 5–6 minutes until soft and translucent. Scoop out the flesh from 2 or 3 roasted garlic cloves and add to the pan with the nutmeg and a little seasoning. Sauté for a further 1–2 minutes.

Stir in the pumpkin purée and Parmesan, then pour in the stock. Bring to the boil, lower the heat and simmer for 10–12 minutes. Stir in the cream and heat for a minute.

In batches, ladle the soup into a blender and blend until smooth. Add the butter and blitz again to a velvety smooth texture. Pour the soup into a clean pan to reheat.

For the garnish, heat the olive oil in a frying pan and fry the mushrooms over a high heat for a few minutes until the moisture released has cooked off and the pan is quite dry. Add the butter, season the mushrooms and stir, then remove from the heat.

Pour the hot soup into warmed bowls and spoon the sautéed mushrooms into the middle. Top with Parmesan shavings, grind over some pepper and serve.

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