



Rezepte aus der Behr Küche

Cream of Pumpkin Soup Quick & Tasty



4
approx 1.2 kg Hokkaido pumpkin
1 onion
2 tbsp butter
1 l vegetable stock
Salt, pepper, nutmeg

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Wash the pumpkin, remove the seeds and chop into small pieces. Peel, chop and braise the onion in a pan with butter. Add the pumpkin, pour in the stock and cook over a medium heat for about 10-15 minutes. Once the pumpkin is soft, purée it and season with salt, pepper and nutmeg. Tip: sprinkle with toasted almond leaves and serve.