

Roasted Pumpkin Soup

Serves: 8-10

Preparation time: 15 minutes

Cooking time: 1 hour 40 minutes

Ingredients

2kg pumpkin, chopped

1 head of garlic, sliced in half

2 red onions, diced

10g thyme, leaves picked

½ tsp (2.5ml) ground nutmeg

Salt and pepper to season

Olive oil

1.5L vegetable stock

To serve:

Cream, fresh thyme, baguette

Method:

Preheat the oven to 180°C

Place all the ingredients, except the stock, in a large Le Creuset baking tray. Drizzle generously with olive oil and mix together, ensuring all the ingredients are coated. Place in the oven and roast for an hour and a half, checking regularly that the vegetables don't catch. Once cooked, remove from the oven, and place the contents of the tray into a large casserole (remove the skin of the garlic). Pour the stock over and on a medium heat, bring to the boil. Reduce the heat and simmer for 10 minutes to allow all the flavours to combine

Using a stick blender or jug blender, blend the soup until smooth and silky. Season to taste

Serve with a drizzle of fresh cream, picked thyme and a crusty ciabatta or baguette. Serve in the Le Creuset 20cm Pumpkin Casserole

Cook's Note:

The soup freezes well and will last stored in the fridge for up to 4 days. Add chili and ginger to the roasting process and finish off with coconut cream to mix up the flavour