

## SOUPS

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### CREAMY PUMPKIN SOUP†

#### (CREMIGE KÜRBISUPPE)

- 1 cup whipping cream
- 2 heaping tablespoons sour cream
- 1 small pumpkin (about 3 1/2 lbs.)
- 1 1/2 tablespoons butter
- 1/3 cup diced onion
- 2 cups beef broth
- 1 tablespoon chopped parsley
- Salt, pepper, nutmeg

Pour the whipping cream into a small bowl. Stir in sour cream, cover and let sit at room temperature overnight. Cut the pumpkin into quarters and scoop out the seeds and discard them. Peel and cut the pumpkin into small cubes. Place the butter and onion into a saucepan and sauté for 3 minutes. Stir in the pumpkin cubes and add the broth. Bring to a boil, turn down the heat and simmer for 25-30 minutes. Pour into the blender and puree. Pour back into the saucepan, stir in the whipping cream mixture and heat but not boil. Season with salt, pepper and nutmeg. Pour into soup bowls and sprinkle parsley on top. Serve with bread.

Serves 4

