

SOUPS

PUMPKIN SOUP†

(KÜRBIS SUPPE)

- 1 pumpkin (4-5 lbs.)
- 2 tablespoons butter or margarine (melted)
- 1/3 cup onion (diced)
- 1 tablespoon olive oil
- 2 medium potatoes
- 2 14 oz. cans chicken broth
- 1/2 cup whipping cream
- salt, pepper, nutmeg

Cut pumpkin in half. Remove seeds and fibers and brush inside with melted butter or margarine. Place cut side down on a cookie sheet and bake in a preheated oven at 350° for 1 1/2 hours. Let it cool to touch and scoop out pumpkin meat. Cut the meat into 1 1/2" cubes. Pour olive oil in a large pot, add the diced onion and sauté 2 minutes. Add the pumpkin cubes. Wash and peel the potatoes, cut into cubes and add to the pot. Sauté for 5 minutes. Add chicken broth, bring to a boil and simmer for 40 minutes. Place in a blender and purée (grind) until smooth. (Alternatively, you can press everything without draining, through a sieve into a pot.) Bring soup to a boil and season with salt, pepper and nutmeg to your taste. Remove from the heat and stir in 1/4 cup whipping. Beat the remaining 1/4 cup whipping cream till it is stiff. Ladle soup into bowls and place a teaspoon of whipping cream on top and serve.

Serves 4

