Pumpkin soup

Chef	Portions	Preparation
Pierre-Olivier Bédard	**4 to 6**	**30min.**

Ingredients

- [ ] 3 cups diced pumpkin
- [ ] 2 chopped onions
- [ ] 1 cup diced potato
- [ ] 4 cups chicken stock
- [ ] ¼ cup 15% cooking cream
- [ ] Salt, pepper and cinnamon to taste

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Preparation

— Fry the onion and pumpkin in butter for about 5 minutes on low heat.
— Add the potatoes and chicken stock. Add salt and pepper to taste and a pinch of cinnamon.
— Cover and cook for 1 hour.
— Puree with a blender of your choice. If the soup is too thick, add a little milk. Adjust the seasoning.
— Serve hot with a drizzle of cream on top and, if you are more daring, add a little maple syrup on top!

Bon appétit!

Our other favourite recipes: Peach meatballs, Thai chicken soup, Confit duck pasta, Tofu stir-fry, Spaghetti sauce, Vegetables with mint and yogurt, Maple and cider ham

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