

Spicy Squash and Pumpkin Soup



Ingredients

120 grams	Unsalted butter
400 grams	Whole acorn squash
770 grams	Canned pumpkin
1	Russet potato
2	Medium Spanish onions
5 teaspoons	Vegetable stock concentrate
1600 millilitres	Water
1	Sachet of Bay, Thyme and Parsley leaves
60 grams	Curry paste
2 cloves	Garlic
60 grams	Tomato paste
120 millilitres	35% cream
½ teaspoon	Salt
½ teaspoon	Pepper

Method

1. Preheat oven to 425° F. Spread thin layer of oil on baking sheet. Cut squash in half, scoop out and discard seeds and place flesh side down on oiled baking sheet. Place in oven and bake until flesh is soft, about 25 minutes. When soft, scoop flesh and place in soup kettle with other ingredients.
2. Prepare *mise en place* for vegetables: dice potatoes and onions, peel and mince garlic, open can of pumpkin puree and make sachet.
3. Preheat soup kettle to medium heat. Sauté onions in butter until translucent.
4. Add pumpkin puree, potato, garlic, tomato paste, curry paste, vegetable stock concentrate and water. Insert the sachet.
5. Bring to a boil and simmer for approximately 45 minutes or until the squash is very soft.
6. Remove sachet. Puree soup until completely smooth.
7. Temper with cream.
8. Season with salt and pepper.