

Recipes

Pumpkin soup

Pumpkin soup with ginger and LAND-LEBEN Soup & Snack Pearls

Ingredients

Serves 4

- 1 pumpkin (Hokkaido or butternut)
- 1 onion
- 1 small piece of ginger
- 150 ml heavy cream
- 800 ml vegetable broth
- 100 ml orange juice
- 100 ml ginger ale
- Olive oil
- Salt, pepper, white wine vinegar
- LAND-LEBEN Soup & Snack Pearls

Preparation

Preparation time: 45 minutes

Peel the pumpkin, onion and ginger and cut into small pieces. Sautee in a pan with olive oil (i.e. fry small amounts in the hot pan) and deglaze with orange juice and ginger ale. Reduce the liquid to half of its volume.

Add vegetable broth and cook until the pumpkin is tender. Add the heavy cream and simmer for 5 more minutes. Mix with a hand blender and season with salt, pepper and vinegar.

Transfer the pumpkin to a soup plate and garnish with
LAND-LEBEN Soup & Snack Pearls.

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