Pumpkin soup with butter button ‘shrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves about 4 - Pumpkin, about 500g - 4 good size button mushrooms (basically one per person) - Slivered almonds, toasted - 1 tbs hot paprika - 2 onions, half a clove of garlic. - Italian flat leaf parsely - Knob of butter - About 1/2 cup milk - Oyster sauce 1 good tablespoon. - Good olive oil - Freshly ground salt and pepper

Instructions

Dish inspired by yongfook's broccoli soup recipe, which I would link to except I can't figure out how to put in links (normal html doesn't work) Soup: 1. Wash and cut pumpkin into pieces. Leave the skin on; the flesh closest to skin is the tastiest. 2. Put in baking pan and season with good lug of olive oil and salt and pepper. Roast skin side up for about 20 minutes at 200 degs C until skin is browny. You may have to toss them around a bit halfway. 3. Finely mince garlic and onion then fry in a cast iron pan until fragrant and golden brown. 3. Once skin is toasty and brown (doesn't matter if flesh is still uncooked) you can peel it off. It may help if you let it sweat for a bit. 4. Take out pumpkin chunks and put in a pot. Pour some hot water in so it only just covers the pumpkin. Boil until well cooked. 5. Ladle out pumpkin pieces and cool for a bit before putting into blender together with fried onions and garlic. Blend to smooth puree. 6. Add back into pumpkin water in pot and keep on boiling. 7. After simmering for about 5 minutes or so add milk and butter. Stir thoroughly. 8. Taste and season with salt, pepper, and oyster sauce. Oyster sauce makes everything tasty! (You won't actually taste it). Other stuff: 1. Mix 4 tbs of good olive oil with 1 tbs of hot paprika. Leave to infuse. This should be one of the first things you do. 2. Remember the pumpkin skin? Flatten them out in the pan you used and continue to bake till crisp. 3. Finely slice mushrooms and fry in olive oil and butter in the pan you just used to fry the onions and garlic. Season well with pepper and salt. Toss in torn up parsely right at the end. Leave it in the hot pan until needed. Assembly: When soup is ready ladle into soup bowls. Garnish with crisp pumpkin skin and carefully spoon on the mushrooms. Sprinkle with

the almonds and finally drizzle the hot paprika oil over the top.