Creamy Pumpkin Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 kg pumpkin - 1 onion - 1 leek - 3 to 4 strips of smoked bacon (optional) - half a cup of double cream - fresh coriander - olive oil - nutmeg - vegetable stock or stock cube and water - salt and pepper

Instructions

1. put some olive oil into a pot and heat it up 2. add the finely chopped bacon and let it sizzle for a minute 3. add the finely chopped onion aand then the chopped leek, let it sizzle again 4. finally add the deseeded peeled and chopped pumpkin to the pot, leave to sizzle for some more minutes 5. now add about 1 liter of vegetable stock and let it come to the boil then reduce the heat and let it simmer until the pumpkin is nicely soft 6. add some coriander leaves and ground nutmeg 7. blend with a hand stick blender or food processor 8. season with salt and pepper 9. now add the cream, stir a bit then sprinkle some coriander leaves on top