



My Pumpkin Soup

NIBBLEDISH CONTRIBUTOR

Ingredients

2 large pieces of fresh pumpkin, steamed
2 medium potatoes, chopped
1/2 medium red onion, coarsely chopped
1 tsp granulated vegetable broth
a handful of whole-wheat spaghetti
1 tbsp fresh parsley, chopped
1 tsp black paper
1/2 tsp white paper
heavy cream
2 tbsp olive oil
500 ml hot water

Instructions

Pour the steamed pumpkin pieces into the blender and reduce into pure consistency. Pour the olive oil into a deep saucepan, add the onion and 1 tsp of water and pour over medium heat. When the onion is soft, add the potatoes and the pumpkin pure, stir with a wooden spoon, add the parsley, the black paper, the white paper and the vegetable broth, stir and add the hot water. Cover, reduce the heat at low and cook about 30-35 minutes, stirring occasionally until the potatoes are cooked. At this point chop the spaghetti in 3 parts and add them into the soup, bring the heat to high and cook until the spaghetti are ready. Remove from the heat. Pour into a serving dishes. Add 1 tbsp of heavy cream into every dish and swirl with the spoon. Sprinkle with some extra black paper and serve.