

HOW TO MAKE

Pumpkin and leeks soup

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"> • 3.5 lb pumpkin • 2 leeks • 1 onion • 1 large potato • Olive oil • Salt and pepper • 1 cup heavy whipping cream • 1 TBS quatre epices 	1	<p>Seed the pumpkin and cut it in large cubes. Clean the leeks and chop them in medium sized pieces (white part only, we don't use the green for that recipe). Peel the onion and slice it. Skin the potato and cut them in large cubes. Preheat the oven on 400°</p>	<ul style="list-style-type: none"> • 3.5 lb pumpkin (if not peeled). Butternut squash is a good choice. • 2 leeks • 1 onion • 1 large potato 	<p>« Serve in hollowed mini pumpkins for a cute presentation. »</p>
	2	<p>Lightly oil the cubes of pumpkin, season them and place them on a roasting tray. Bake them for 30 minutes (until soft).</p>	<ul style="list-style-type: none"> • Olive oil 	
	3	<p>Place all the other vegetables in a large saucepan and add water to the 2/3rds of the content. Season with salt and pepper. Cook on medium for about 30 minutes (until the potatoes are cooked, test them with a sharp knife).</p>	<ul style="list-style-type: none"> • Salt and pepper 	
	4	<p>Before serving, remove most of the veggies cooking water (but keep it), scrape the pumpkin from its skin and add to the other vegetables, blend the soup with an immersion blender. Add the cream and spices and a few ladles of the cooking water to reach the consistency you like. Reheat slowly.</p>	<ul style="list-style-type: none"> • 1 cup heavy whipping cream • 1 TBS quatre epices or allspice 	

