



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

ROASTED PUMPKIN SOUP WITH YOGHURT HALLOWEEN SPIDERS WEB

DESCRIPTION

Serves 4 generously

INGREDIENTS

1kg Pumpkin

Olive Oil

1 tsp Nutmeg

1 tsp Cinnamon

1 Red Onion

4 Cloves Garlic

1ltr Veg Stock

To serve – Trewithen Dairy Natural

Yoghurt

METHOD

1. Preheat oven to 180 °C
2. Slice the pumpkin into wedges and place on a large baking tray. Chop the onion into wedges and smash the garlic and add to the pumpkin. Drizzle with olive oil and season generously with salt, pepper, nutmeg and cinnamon.
3. Roast the pumpkin for 50 minutes or until it is golden brown. This will vary depending on the sugars in the pumpkin variety you're using so do check.
4. Tip the contents into a large saucepan and add a little of the hot stock. Blitz with a stick blender and continue to add the stock until you have reached your desired consistency.
5. To serve with a spiders web on top, fill a freezer bag with yoghurt, snip the end off and draw a spiral in the middle of the soup. With a toothpick, draw lines from the centre outwards so it feathers the web.