

# Beckett's Farm

## STARTERS

### Pumpkin Soup



#### Method



2 onions finely chopped



1 kg pumpkin, deseeded and chopped into chunks



700 ml vegetable stock



140 ml double cream



4 slices granary bread



4 tbsps rapeseed oil



Salt and pepper

1. Heat half the oil in a large saucepan and gently cook onions for 5 minutes until soft. Add the pumpkin and cook for 8-10 minutes stirring occasionally until it starts to soften

2. Pour the stock into the pan, and season with salt and pepper. Bring to the boil, and simmer for 10 minutes until the pumpkin is soft. Pour the cream into the pan and bring back to the boil, then purée with a hand blender

3. While the soup is cooking, slice the crusts from the bread, then cut the bread into small croutons. Heat the remaining oil in a frying pan and fry the bread until it starts to crisp. Reheat the soup if needed, taste for seasoning, then serve scattered with croutons

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.

