

PUMPKIN SOUP

1 leek, sliced

1.25kg pumpkin (Kent or Butternut), cubed

1 litre vegetable stock



Cut green end of leek, discard. Wash white part of leek, carefully removing any dirt in between layers before slicing.

In a large soup pot, fry leek in a little oil until softened. Add cubed pumpkin, then stock. Bring to the boil, then simmer for approximately 30 minutes, or until pumpkin is very soft.

Remove soup from heat. Using a stick blender, blend soup to a smooth consistency.