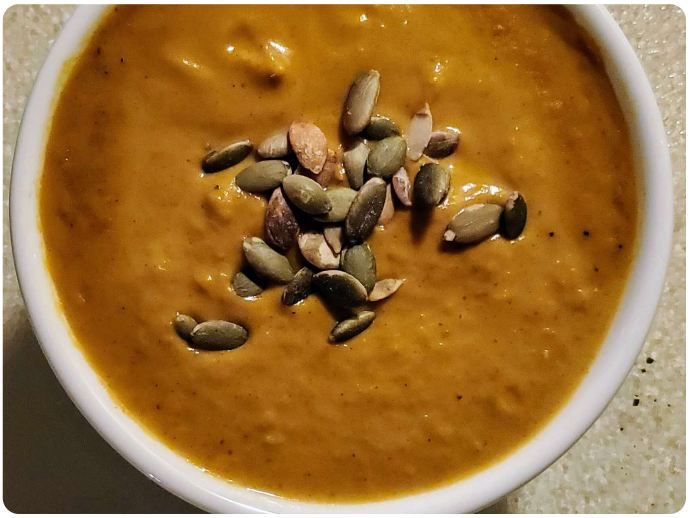
Curry Pumpkin Soup

Jacob · 30/09/2024



Prep Time

20 mins

Dificult

Medium

Servings

8

Description

This is a wonderfully soothing and savory soup a perfect choice for a holiday party or dinner Adjust the amount of curry and soy sauce for spiciness Adjust the amount of halfandhalf or substitute heavy cream or milk for varying levels of creaminess Also you can add sauteed chopped sweet onions with the first three ingredients this works best with a creamier version

Ingredients

— - 2 tablespoons pumpkin seeds (Optional) - 2 tablespoons butter - 3 tablespoons all-purpose flour - 2 tablespoons curry powder - 4 cups vegetable broth - 1 (29 ounce) can pumpkin - 1 ½ cups half-and-half cream - 2 tablespoons soy sauce - 1 tablespoon white sugar - salt and pepper to taste

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Arrange pumpkin seeds in a single layer on a baking sheet. Toast in preheated oven for about 10 minutes
2. or until seeds begin to brown. Melt butter in a large pot over medium heat. Stir in flour and curry powder until smooth. Cook
3. stirring
4. until mixture begins to bubble. Gradually whisk in broth
5. and cook until thickened. Stir in pumpkin and half-and-half. Season with soy sauce
6. sugar
7. salt
8. and pepper. Bring just to a boil
9. then remove from heat. Garnish with roasted pumpkin seeds.