



**Miele**

# Sous-vide pumpkin soup with yuzu kosho and shiitake

By Miele

**20 minutes**

Preparation time

**1 hour 40 minutes**

Cooking time

**4 serves**

Serves

## INGREDIENTS

### Yuzu koshō

4 small green chillies, finely chopped  
2 limes, zested  
4 lemons, zested  
1 tbsp salt flakes  
60 ml (¼ cup) yuzu juice

### Pumpkin soup

1 kg butternut pumpkin, peeled, sliced  
1 garlic clove, slightly crushed  
1 tbsp mirin  
200 g unsalted butter  
1 tsp salt flakes  
300 ml vegetable stock, or more if required  
Lemon juice, to taste

### Garnish

40 g (¼ cup) pepitas  
1 tbsp unsalted butter  
100 g shiitake mushrooms, sliced  
Sea salt, to taste  
Micro herbs, such as sorrel or coriander leaves, leaves picked, optional

### Miele Accessories

Vacuum sealing bag  
Universal tray

## METHOD

### Yuzu koshō

1. Bruise the chillies with the zest and salt in a mortar and pestle then stir through the yuzu juice. Store in the fridge in a sterilised jar.

### Pumpkin soup

1. Place the pumpkin, 1 tablespoon of the yuzu koshō, garlic, mirin, butter and salt into a large vacuum sealing bag.  
  
Vacuum on setting 3 and Seal on setting 3.
2. Place into the steam oven on a wire rack on shelf level 2 and Sous-vide at 90°C for 1 hour 30 minutes.
3. Transfer the ingredients into a food processor with a small volume of the stock. Blend until smooth, adding as much stock as needed to reach your desired consistency.
4. Season to taste with lemon juice and salt.

### Garnish

1. Preheat the oven on Fan Plus at 160°C.
2. Spread the pepitas onto a universal tray. Place into the oven on shelf level 2 and cook for 8 minutes, or until browned.
3. Meanwhile, in a large frying pan on medium-high heat, induction setting 7, add the butter and cook until foaming.
4. Add the mushrooms in batches and season well. Increase the heat to high heat, induction setting 8 and cook until  
  
the mushrooms are golden. Set aside.

### To serve

1. Serve the soup in warmed bowls and garnish with the sautéed shiitake mushrooms, toasted pepitas and micro herbs, if desired.

### Hints and tips

- Yuzu juice and Yuzu koshō can be purchased from Asian grocers. The juice from the lemons and limes can be used instead of the yuzu if unavailable.
- If fresh shiitake mushrooms are not available, use rehydrated dried shiitake. Do not discard the mushroom liquid,  
  
this can be saved and used in stocks or soups for extra flavour.
- Using this technique to cook the pumpkin intensifies its flavour and retains the vibrant colour.
- Butternut pumpkin can be substituted with other varieties, such as Japanese or Kent.