



**Miele**

# Pumpkin soup

By Miele

**30 minutes**

Prep time

**20-30 minutes**

Cooking time

**6-8 Servings**

Serves

## INGREDIENTS

- 1 kg peeled and seeded pumpkin, cut into a 3cm dice
- 400g sweet potato, cut into a 3cm dice
- 2 brown onions, finely chopped
- 1 cup chicken stock
- Salt and Pepper
- 1/2 cup sour cream
- 1 chorizo sausage, diced and fried
- Coriander leaves, chopped to garnish

## METHOD

1. Place pumpkin, sweet potato and onion into a solid steam tray.
2. Steam at 100°C for 20-30 minutes.
3. When programme is finished, puree cooked vegetables in a food processor or blender along with any liquid in the container and chicken stock. Process until smooth.
4. Season with salt and pepper to taste. Adjust thickness of soup with additional liquid stock if required.
5. Serve in warmed bowls topped with a spoonful of sour cream, diced chorizo and coriander