

Recipe for delicious autumn pumpkin soup

Ingredients

1 pumpkin of 1 kg
Olive oil
50g sliced smoked bacon
2 onions
2 cloves of garlic
Minced rosemary sprig
Pinch of chili powder
½ teaspoon of paprika powder
1.5 liters vegetable stock

Preparation

- Fry the bacon, onion, garlic, rosemary about 5 minutes in a large pan in olive oil, stir.
- Peel the pumpkin and remove the seeds, cut the flesh into cubes of about 2x2cm. Add the pumpkin cubes with chili and paprika powder to the bacon and onions. Let this cook slowly for about 25 minutes with the lid on the pan, and stir occasionally.
- When the pumpkin cubes are tender, add the stock and let all cook for about another 10 minutes.
- Puree everything with a blender into a smooth soup. Bring the soup to taste with salt and pepper.
- When serving you can add a dash of pumpkin seed oil or olive oil.

Bon appetit - dobar tek!