

## FINCHLEY HORTICULTURAL SOCIETY: SEASONAL RECIPES

### Pumpkin Soup

#### Ingredients

*Just scale up quantities and adjust consistency by more or less stock.*

1lb pumpkin, peeled and chopped

1 large onion

2oz butter

¼ pint vegetable stock

nutmeg

seasoning

Chopped tarragon

chopped parsley

½ pint buttermilk

¼ pint double cream

#### Preparation

Add the butter and finely chopped onion to a large pan and sweat with lid on for a few minutes until soft. Add the chopped pumpkin and cook gently for about 10 minutes.

Add the stock and cook for 30 minutes. Remove from heat and puree in a processor or handheld whizzer. Add the buttermilk and tarragon and reheat gently – but be careful not to let it boil. Season to taste.

Now serve in a warm bowl (rather than a plastic cup!) with a swirl of double cream and parsley sprinkled on top.

*from Tony Ingram. Traditionally made and served by him on our Gordon Road November Bonfire Night event.*