

Spicy pumpkin soup

Ingredients

- 50g Pumpkin Cream Soup (Art. 43700)
- 15g Golden Rub (Art. 51012)
- Chili Thread (Art. 928)
- 1 carrot cut into slices
- 500g pumpkin cut into cubes
- 50g coconut milk
- 600g water
- Little black sesame seeds
- 4 tbsp. olive oil

Cooking instructions

1. Place the carrot and the pumpkin in a roasting tray. Drizzle with olive oil, season with the Golden Rub and bake in the oven covered.
2. In a saucepan pour the water and the Pumpkin Cream Soup and bring to a boil, stirring with a whisk.
3. Add the roasted pumpkin and carrot, and simmer on low heat for about 5 minutes.
4. Puree the soup with the hand blender, and add the coconut milk.
5. Serve with Chili threads, a little black sesame and a little raw olive oil on top.