



UCCOOK

Curry-spiced Pumpkin Soup

with buttery pecan nuts

Hands-on Time: 25 minutes

Overall Time: 45 minutes

Veggie: Serves 1 & 2

Chef: Ella Nasser

Wine Pairing: Boschendal | 1685 Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	669kJ	5371kJ
Energy	160kcal	1284kcal
Protein	4.8g	38.3g
Carbs	19g	153g
of which sugars	3.4g	27.6g
Fibre	3.3g	26.1g
Fat	6.7g	54g
of which saturated	2.9g	23.3g
Sodium	247mg	1980mg

Allergens: Sulphites, Gluten, Tree Nuts, Wheat, Cow's Milk, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250g	500g	Pumpkin Chunks <i>cut into small bite-sized pieces</i>
10ml	20ml	Curry Rub <i>(5ml [10ml] NOMU Garam Masala Rub & 5ml [10ml] Medium Curry Powder)</i>
5ml	10ml	Dried Thyme
5ml	10ml	Ground Cinnamon
15g	30g	Pecan Nuts <i>finely chop</i>
1	2	Sourdough Baguette/s
10g	20g	Pumpkin Seeds
120g	240g	Chickpeas <i>drain & rinse</i>
1	1	Onion <i>peel & roughly dice ½ [1]</i>
1	1	Garlic Clove <i>peel & grate</i>
10ml	20ml	Vegetable Stock
100ml	200ml	Fresh Cream

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Tinfoil
Sugar/Sweetener/Honey
Blender
Butter

1. GOLDEN PUMPKIN Preheat the oven to 200°C. Spread the pumpkin on a roasting tray. Coat in oil, the curry rub (to taste), and seasoning. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. BUTTER + BAGUETTES = YES In a bowl, combine 25g [50g] of butter, the thyme, the cinnamon, 10ml [20ml] of sweetener, and the pecan nuts. Cut 4 horizontal incisions along the top of the baguette/s - don't cut all the way through! Smear each incision with the loaded butter. Wrap the stuffed baguette/s in tinfoil, place on a baking tray, and pop in the hot oven until warmed through, 8-10 minutes. In the final 3-5 minutes, remove the tinfoil and bake until crisp.

3. SEEDS Place the pumpkin seeds in a pan over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

4. CHICK TO THE PEA Place a pan (with a lid) over medium-high heat with a drizzle of oil. When hot, toast the chickpeas until golden and crispy, 10-12 minutes (shifting occasionally). If they start to pop out, use a lid to rein them in. Remove from the pan and season.

5. SOUP BASE When the pumpkin has 5 minutes remaining, boil the kettle. Place a pot over medium heat with a drizzle of oil. Fry the onion until golden, 6-8 minutes (shifting occasionally). Add the garlic and fry until fragrant, 30-60 seconds (shifting constantly). Add the vegetable stock, and 200ml [400ml] of boiling water. Mix through the roasted pumpkin and simmer, 2-3 minutes.

6. BLEND BABY, BLEND! Pour the pumpkin mixture into a blender and pulse until smooth. Return to the pot, season and stir through 3/4 of the cream. Heat for 1-2 minutes if needed before serving.

7. SPICY SOUP SUPPER! Bowl up a helping of the spiced pumpkin soup. Drizzle over the remaining cream. Scatter over the crispy chickpeas and the pumpkin seeds. Serve with the cinnamon butter baguette on the side for dunking. Scrumptious, Chef!