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MOUTH
WATERING
veganTM



Mouthwatering Vegan Cheddar & Pumpkin Soup

Pumpkin Cheddar Soup is a truly simple, hearty soup that is perfect for a winter's evening. I am sometimes more smitten by a recipe that contains so few ingredients, yet hits the spot, than I am by a lavish, complex one that involves multiple layers of tastes and textures. Well, this is certainly one of the former, and [soups](#) of this sort are a standard fixture for us throughout the year.

INGREDIENTS

½ cup of my mature cheddar cheese (found in my ['Mouthwatering Vegan'](#) book), or other equivalent vegan cheese (if you are using my recipe, I would only add a little agar, since the cheese is going in the soup)

2½ cups pumpkin, peeled and chopped into squares

1 large leek, chopped

0 1 tsp vegetable stock granules, or 1 stock cube (I find Kallo to be the best – you can purchase
Shares them from [here](#) in the US, [here](#) in the UK)

4 cups (1 Ltr) water

olive oil

salt to taste

Place your list items here

METHOD

1. Very simple – first, heat your oil in a large saucepan, and fry your chopped leeks and pumpkin until they have softened a little, stirring regularly.

2. Mix your stock in a cup with a little boiling water, and add to the saucepan. Allow to cook for a further few minutes, stirring occasionally.

3. Then add the salt and water, and leave to simmer for 30-40 minutes, until the vegetables are completely soft.

0 4. Transfer into a high-speed blender, and whizz until you have a nice smooth blend.

Shares 5. Serve with my mature cheddar grated on top.

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Save



Mac N Cheese



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Hot Pesto, 'Ricotta' &
Spicy Red Cherry Tomato
'asagne with Stretchy
'heese' !
