

O Shares



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



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

4 cups (1 Ltr) water

olive oil

salt to taste

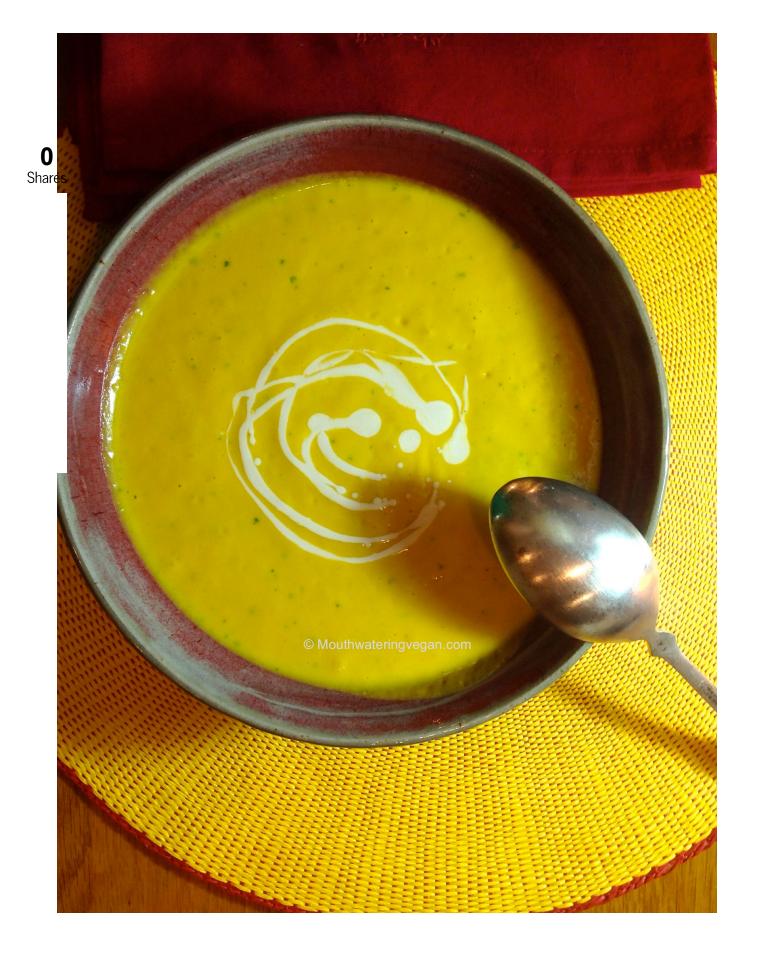
Place your list items here

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.
- 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.





All recipes and content @ Miriam Sorrell www.mouthwateringvegan.com 2010

PLEASE SCROLL DOWN TO THE COMMENT BOX AT THE BOTTOM OF THIS PAGE TO LEAVE YOUR COMMENT ON THIS RECIPE. THANK YOU.

Save



Hot Pesto, 'Ricotta' &
Share's picy Red Cherry Tomato
a sagne with Stretchy
sheese'!

Mac N Cheese



>