

At the Dinner Party by Dan Graham

Spiced Pumpkin soup

Ingredients

1.5kg Pumpkin
Olive oil
1 teaspoon ground cumin
½ teaspoon ground chilli
½ teaspoon ground ginger
2 teaspoons ground coriander
1 x large onion - finely diced
4 x garlic cloves - crushed
1 litre of hot chicken OR vegetable stock
Salt and Pepper

Method

- Pre-heat the oven to 180°c, cut the pumpkin into wedges no need to peel it. Place the pumpkin on a roasting tray and drizzle with a generous amount of olive oil.
- In a small pan place all the dried spices, over a low heat carefully toast the spices until they start to release their aromas, this helps remove the raw dry flavour spices can sometimes give. Sprinkle the spices evenly over the pumpkin and season with salt and pepper.
- Roast the pumpkin in the pre-heated oven for 40-45 minutes or until the flesh is soft and started to colour around the edges.
- While the pumpkin is roasting, add to a large saucepan the diced onion and crushed garlic with a little olive oil. Soften the onion over a medium-low heat with just a small amount of caramelisation, add the stock simmer for 5-10 minutes
- Remove the pumpkin from the oven, scrape the soft flesh of the pumpkin away from the skin, adding it into the saucepan, discard the skin.
- For a rustic farmhouse finish to the soup blend with a stick blender, adding a little more water if the soup requires - the soup should be thick -
- For a chefs' finish blend the soup in a liquidizer and pass through a sieve to get a silky-smooth finish. Ladle the soup in to bowl and serve with a slice of crusty sourdough

I like to serve my pumpkin soup with a dollop of natural yoghurt, toasted cashew nuts and some freshly shredded coriander.

This recipe is very versatile and can easily be adapted to suit your personal tastes, just by adding more or less spice, or using different spices.