



Pumpkin Cream Soup

80g **HACO Cream Soup Base powder**
900ml Water
100ml Cooking cream
750g pumpkin flesh
100ml olive oil
Cumin powder to taste
Scented oil (truffle, hazelnut or garlic, etc)
Parsley or chervil for decoration

- Blend **HACO Cream Soup Base powder** into cold or lukewarm water while stirring well with a whisk. Bring to boil, stirring constantly. Reduce heat and simmer for 3-5 minutes, stirring occasionally. Add cooking cream while stirring well and bring to a quick boil again.
- Bring a large pot of salted water to boil. Blanch the pumpkin for 4 minutes. Drain and place in a baking tray. Sprinkle with the cumin powder and roast in a preheated oven at 180°C for 15 minutes.
- Bring the **HACO Cream Soup Base** to a boil. Add the roasted pumpkin. Using a hand-held blender, blend until smooth. Season to taste with salt and pepper. Adjust the consistency by adding cream or milk.
- Serve with a drizzle of scented oil and decorate with a sprig of herb