

Pumpkin Soup with Goat's Cheese Cream

(6 soup bowls or 12 glasses)

Mild and sweet pumpkin gets a lift from salty Goat's cheese. Poured into drinking glasses and placed on a tray this soup is perfect for bringing out on Bonfire night.

1. Peel and chop the pumpkin, onion and garlic. Brown gently in the butter and oil.
2. Add the water, stock cubes, thyme and wine. Cover and simmer until the pumpkin is soft.
3. Lift out the thyme. Blend the soup using a handheld stick or a blender.
4. Add the Crème Fraiche. Season to taste.
5. Mix together the goat's cheese and the Crème Fraiche.
6. Serve the soup either in soup bowls or in clear drinking glasses with a dollop of goat's cheese cream or a scattering of pumpkin seeds.

INGREDIENTS

500g pumpkin or Butternut Squash

1 onion

A few sprigs of fresh Thyme

1 garlic clove

1 tablespoon butter

1 tablespoon light olive oil

2 good quality chicken stock cubes

1 litre water

100ml dry white wine

200ml Crème Fraiche

1 teaspoon Maldon Sea Salt

Freshly ground black pepper

A handful of pumpkin seeds

For the cream:

100g soft goat's cheese without rind

100ml Crème Fraiche