# Roasted Pumpkin Soup
# in the Shell
## (Kuürbissuppe)

**Ingredients:**

**1 pumpkin**
**1 1 /2 quarts chopped potatoes**
**4 regular size potatoes about ( 650 grams)**
**1 quart chopped Butternut squash ( 1 medium size squash)**
**2 cups Leek tops ( 2 leeks)**
**2 quarts chicken stock**
**1 cup cream or 1/2 & 1/2 (250 ml)**
**3 bay leaves**
**salt and pepper**
**several dashes of pepper sauce like Tabasco**

Peel the butternut squash and dice. I like to set the squash upright like this and cut
off the skin with my chef's knife. Some like to use a vegetable peeler.

Wash and chop the leeks like so. Make some cuts the long way then turn and cut into
1/2 inch slices.

Here is how I cube the squash and potatoes. It is all going to be pureed so it doesn't matter too much. Don't let the other vegetables in the background confuse you, they were for another recipe.

Now I fill the pumpkin with the ingredients. I heated up the stock and cut vegetables in a pan first. This cuts down the baking time.

Now put the lid on and bake at a low temperature for 2 hours or until the vegetables are soft.

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|  | Remove the bay leaves and now we are ready to puree the vegetables and make the soup creamy smooth. |
|  | I ladle most of the soup out to a bowl and scrape some of the cooked pumpkin from the side of the walls. Not too much as I want the walls to be thick and strong to hold the soup. |
|  | I add the soup back into the shell and use a hand held immersion blender to puree it.<br>An alternative is to puree it in a blender, or in small batches in a food processor.<br>Be careful when you puree hot soups in a blender. Be sure and keep a towel and a hand on the top of the blender. Otherwise it may end up on your ceiling and walls. |
|  | I blend a long..long time probably 5 -10 minutes till it is silky smooth. I love that texture.<br>Then I finish the soup with the salt, pepper and pepper sauce to taste. Add the cream or 1/2 and 1/2 and mix.<br>I then return the soup to the pumpkin and put the lid on and back in the oven to<br>get back the heat it is lost and to hold it till I am ready to serve it. |