Roasted Pumpkin Soup

**Fresh from the garden:** Pumpkin, onion, garlic, potato, chives

**Equipment:**
- Large saucepan
- Jug
- Measures
- Peeler
- Knives
- Stick blender

**Ingredients:**
- Roasted pumpkin
- 3 garlic cloves, roasted
- 20 grams butter
- 1 brown onion, finely chopped
- 2 potatoes, peeled and chopped
- 6 teaspoons of chicken or vegetable stock dissolved in 6 cups hot water
- Pepper
- Cream
- Chives

**What to do:**

Melt butter in a large saucepan over a medium heat.

Add onion.

Squeeze garlic cloves out of their skins. Discard skins. Add cloves to saucepan.

Cook, stirring for a few minutes until onion is transparent.

Add potato. Cook, stirring for 5 minutes.

Add stock and hot water. Season with pepper.

Cover. Bring to the boil. Reduce heat and simmer for 10 minutes.

Stir in roasted pumpkin. Cook for 5 minutes or until heated through.

Take soup off the heat and blend until smooth.

Serve into individual bowls. Garnish with a swirl of cream and chopped chives.