

Warming Pumpkin Soup with Crispy Ham & Herb Rolls

Is there anything better when cold sets in than creamy sweet pumpkin soup? Well, actually yes there is. There's this pumpkin soup, which has the addition of crispy Serrano ham and freshly baked herb rolls. You won't believe how rich and creamy the added cannellini beans make this treat.



Prep: 15 mins
Cook: 30 mins
Total: 45 mins





helping hands







Oliva Oil

Hot Water



Brown Onion



Garlio



Pumpkin



Sweet Potato



Vegetable Stock



Cannellini Reans



Serrano Ham



Bake-At-Home



Chines



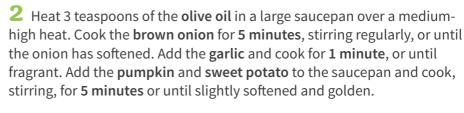
Greek Yoghurt

QTY	Ingredients		Ingredient features in another recipe		
1 tbs	olive oil *				
1	brown onion, finely sliced		* Dantry Itor	mc	20
2 cloves	garlic, peeled & crushed		Pantry Items		
1	pumpkin, skin removed & chopped into 4 cm chunks		Pre-preparation		
400 g	sweet potato, peeled & chopped into 4 cm chunks				
1 L	hot water *		Nutrition per		
1 cube	vegetable stock, crumbled		Energy	2210	,
1 tin	cannellini beans, drained & rinsed		Protein Fat, total	23.2	g g
100 g	Serrano ham		-saturated	8.1	g
7	bake-at-home herb rolls		Carbohydrate	71.5	g
1 bunch	chives, finely chopped		-sugars	22.4	g
1 tub	Greek yoghurt		Sodium	708	mg
	, 3				



You will need: chef's knife, chopping board, garlic crusher, vegetable peeler, sieve, large saucepan, wooden spoon, stick blender, and a baking paper lined oven tray.







3 Add the **hot water** and crumbled **vegetable stock cube** to the saucepan with the pumpkin. Bring the mixture to the boil and then reduce to a simmer. Cook for **20 minutes**, or until the pumpkin is completely soft when pricked with a knife. Pour in the **cannellini beans** in the last minute to heat through. Once cooked, remove the pan from the heat and blend the soup using a stick blender until smooth. Alternatively allow the soup to cool slightly and blitz in a blender in batches until smooth.



4 Meanwhile, place the **Serrano ham** in a single layer on the prepared oven tray. Cook in the oven for **5-10 minutes** or until crispy. Add the **bake-at-home herb rolls** in the last **5 minutes** until warm and crusty on the outside.



5 To serve, divide the soup between bowls. Top with shards of the crispy Serrano ham, **chives** and a dollop of **Greek yoghurt**. Serve with the bake-at-home herb rolls. Enjoy!

Did you know? Cannellini beans are thought to have originated in Peru, then were spread through trade throughout South and Central America, to later be introduced to Europe in the 15th century by Spanish explorers.