

PUMPKIN BISQUE WITH CHESTNUT BITES AND CHORIZO CRISPS

Soup Program

Serves 6 – Preparation time: 10 min – Cooking time: 35 min

500 g pumpkin
1 potato
1 shallot
1 celery stalk
600 ml water

1 vegetable stock cube
300 g pre-cooked and peeled chestnuts
50 g sliced chorizo
Knob of butter
Salt and pepper

Cut open the pumpkin and remove the skin and seeds. Dice the flesh. Peel and chop the potato. Wash and finely slice the celery stalk. Peel the shallot and cut in half. Place the pumpkin, potato, celery, shallot and stock cube in the blender. Add a pinch of salt and some pepper and pour in the water. Select the Soup programme, then press the Start/Stop button. Melt the butter in a pan. Add the chestnuts and brown them for about ten minutes, stirring regularly. When they are golden, remove them and place on a chopping board. Chop roughly with a knife. Place the slices of chorizo on a tray lined with greaseproof paper and grill for several minutes, keeping an eye on them. When the programme is finished, pour the soup into serving bowls. Garnish with chestnut bites and a few slices of grilled chorizo. Serve immediately.



TEFAL TIP:

Try using different types of squash (butternut, coquina squash, etc.).

