# Pumpkin soup

Recipe by V-ZUG Ltd.



| | |
|---|---|
| Preparation | 30 Mins |
| Cooking time | 35 Mins |
| Portions | 4 |
| Appliance | CombiSteamer V4000 45 from 2021 |

Creamy pumpkin soup with roasted pumpkin and curry – warming and flavoursome with a hint of spiciness. Curry croûtons make a crunchy topping and are perfect for making use of leftover bread.

## Roasting the pumpkin

800 g pumpkin (e.g. butternut), chopped into about 3 cm chunks

1 red onion, coarsely chopped

1 red peperoncino, deseeded

2 cloves of garlic

2 tsp curry powder

1 tsp salt

100 g bread, diced

1 tbsp olive oil

1 tsp curry powder

## Pumpkin soup

800 ml vegetable bouillon

200 ml cream

Salt

Pepper

2 tbsp pumpkin seed oil or olive oil

## Roasting the pumpkin

Preheat the cooking space to 230 °C using the hot air with steaming mode. Spread the pumpkin chunks, onion, peperoncino and garlic out on a baking tray lined with baking paper and season with curry powder and salt. Put the baking tray into the preheated cooking space and roast for about 25 minutes. Mix the diced bread with the olive oil and curry powder, place on the baking tray next to the vegetables and roast for about another 10 minutes.

**(Pre-)heat cooking space to 230 °C with Hot air + steaming**

**Put the food in**

**Hot air + steaming 230 °C for 25 Mins**

**Add ingredients**

**Hot air + steaming 230 °C for 10 Mins**

## Pumpkin soup

Put the roasted pumpkin, onion, peperoncino and garlic in a pan, pour in the bouillon and cream, bring to the boil. Finely purée the soup and season with salt and pepper to taste. To serve the soup, scatter croûtons over the top and drizzle with oil.

## Accessories

Baking tray

## Additional information

| | |
|---|---|
| Created on | 04.08.2025 |