

ROASTED HOKKAIDO PUMPKIN BISQUE WITH CURRY TOASTED CHICK PEAS

INGREDIENTS

2 small Hokkaido pumpkins*, peeled, halved and seeds removed
1/4 cup (1/2 stick) butter, softened to room temperature
salt and pepper
2 tablespoons olive oil
1 medium onion, medium dice
1 carrot, peeled and medium chopped
2 teaspoons curry powder (more to taste)
1 teaspoon turmeric powder
pinch of nutmeg
3-4 cups vegetable or chicken stock
up to 1/4 cup freeze dried potato flakes
2-3 tablespoons heavy cream

My recipe for Curry Spice Toasted Chick Peas is here:

<https://cupofsugarpinchofsalt.com/2017/03/08/honey-cinnamon-bbq-or-curry-spice-roasted-chickpea-snacks>

You will also need a blender or a stick blender

DIRECTIONS

Preheat oven to 425F. Line a rimmed baking sheet with foil (optional, but helps with cleanup). Once oven is heated, place cut Hokkaido pumpkin on it, dollop on butter and sprinkle with salt and pepper. Roast for 1 hour, or until a knife inserted into the squash comes out easily and the squash is tender.

While the pumpkin is cooking, heat olive oil in a Dutch oven over medium heat. Sauté onions until translucent, then add carrot and continue to sauté until carrots are tender. Once the squash is tender in the oven, add to the veggies in the pot. If there is any melted butter left on the baking sheet, add that too (more flavor!). Add 3 cups of the stock and the curry and turmeric powders and let simmer for 5-10 minutes, mashing the squash against the side to break it up some more.

Transfer the soup to a blender and liquefy. You may have to do this in batches; do not overfill your blender and be very careful as the soup is very hot. Or use a stick blender in the pot — I don't have a stick blender, so you're on your own here.

Return the soup to the pot and bring to a light simmer. Thin out with another cup of stock and the cream, or thicken with a tablespoon of freeze dried potato flakes. b. Taste and re-season with salt, pepper or even a little more curry powder. Serve with croutons or garlic naan.

*These are also called kuri squash, baby red hubbard squash or even Japanese squash in the US.