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Pumpkin Soup with Smoked Goats Cheese Toasts

Ingredients

(Serves 4)

1kg butternut pumpkin, peeled, deseeded and cut into chunks

1 small onion, peeled and chopped

1 clove garlic chopped

knob of butter

750mls chicken stock

1/4 tsp fresh grated nutmeg

Double cream to serve

1 small french bread stick, cut into 8 slices

2 smoked goat's cheeses

2tblsp creme fraiche

1tsp chopped fresh rosemary

Method

Heat the butter in a large pan and cook the onion and garlic gently for a few minutes until softening. Add the butternut and stock and simmer together for 15 mins. Remove from the heat and whiz in a blender to a smooth consistency. Add the nutmeg and season well. Return to the pan and keep warm.

Mash the goats cheese along with the creme fraiche and rosemary.

Toast the bread slices then spread with the goats cheese mixture

Place the toasts on a baking tray and grill until golden and bubbling.

Serve the soup with a swirl of cream and the goats cheese toasts on the side.