

**Product Spotlight:
Butternut Pumpkin**

Cutting a pumpkin can sometimes be tricky! You can place a damp tea towel under your cutting board to prevent it from slipping.



Pumpkin Soup

with Crispy Prosciutto and Scones

Warming, soothing pumpkin soup — perfect for a chilly winter night. Served with homemade savoury scones (don't worry, they're easy!) and topped with crispy prosciutto for added texture and flavour.



45 minutes



4 servings



Pork

Extra Veggies!

Toss in any leftover carrot or sweet potato you have — they blend beautifully with pumpkin.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	23g	57g

FROM YOUR BOX

BROWN ONION	1
CELERY STICKS	2
BUTTERNUT PUMPKIN	1
MEDIUM POTATOES	3
CHICKEN STOCK PASTE	1 jar
SAVOURY SCONE MIX	1 packet
NATURAL YOGHURT	1 tub
PROSCIUTTO	1 packet
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, ground cumin

KEY UTENSILS

large saucepan, oven tray, frypan, stick mixer

NOTES

Add some parmesan or cheddar cheese in to the scone mix, or on top if you like!

You can crisp the prosciutto in the oven on 220°C if you prefer!

For extra flavour, try adding spices like chilli, coriander, garam masala, cayenne, or garlic.

No gluten option – Savoury Scone mix is replaced with GF bread rolls. Warm in the oven or make garlic bread. Use the yoghurt as a dollop for the soup, or use in another recipe.

Savoury Scone Mix: organic plain flour, baking powder, salt, dried oregano.



1. SAUTÉ THE ONION & CELERY

Set oven to 200°C.

Heat a large saucepan with oil over medium heat. Chop onion and celery, add to pan to sauté.



2. SIMMER THE SOUP

Peel and chop the pumpkin and potatoes. Add to the pan as you go. Stir in 3 tsp ground cumin, chicken stock paste, and 1L water. Bring to a boil, then reduce heat and simmer, semi-covered, for 15 minutes or until vegetables are soft.



3. MAKE THE SCONES

Meanwhile, combine scone mix with yoghurt and 1/2 cup water. Knead until a soft dough forms (see notes). Place on a lined oven tray, shape into a rectangle, and cut into pieces. Bake for 16–20 minutes, or until golden and cooked through.



4. CRISP THE PROSCIUTTO

Heat a frypan over medium-high heat. Add prosciutto slices and cook for 5–8 minutes or until crispy (see notes). Drain on paper towel.



5. BLEND THE SOUP

Using a stick mixer, blend soup until smooth. Add a little extra water if too thick. Season to taste with salt and pepper (see notes).



6. FINISH AND PLATE

Chop chives and break prosciutto into small shards.

Serve soup in bowls, top with prosciutto and chives. Serve scones on the side with butter (optional).

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

