



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



4

## Pumpkin Soup with Cheesy Scones

Warming, filling, wholesome... and really pretty!



30 minutes



2 servings



Pork

### Product Spotlight: Butternut pumpkin seeds

Did you know you can toast and eat pumpkin seeds? Separate them from the stringy pulp, rinse in a colander under cold water and shake dry. Then, spread in a single layer on an oiled baking sheet (season with salt & cumin if you want) and toast for 15–20 minutes at 180°C.



*Not feeling like soup? Make pasta!*

*Instead of making soup, you can toss the pumpkin in a little oil and herbs, then roast it in the oven at 200°C for 20–25 minutes or until tender. Then, slice spring onion & prosciutto and pan-fry both. Mix prosciutto/spring onion mix, roast pumpkin, and grated cheese with cooked pasta.*

## FROM YOUR BOX

SPRING ONIONS	1/4 bunch *
CELERY STICK	1
DICED BUTTERNUT PUMPKIN	1 packet (700g)
CHICKEN STOCK PASTE	3/4 jar *
SCONE MIX	1 packet (175g)
THYME	1/2 packet *
GRATED CHEESE	1/2 packet (100g)
PROSCIUTTO	1 packet (100g)

\*Ingredient also used in another recipe

## FROM YOUR PANTRY

oil/butter, salt, pepper, ground cumin, milk (of choice)

## KEY UTENSILS

large saucepan, 2 oven trays, stick mixer

## NOTES

For extra flavour, feel free to add other herbs & spices of choice. We love chilli, coriander, garam masala, smoked paprika, cayenne or garlic.

If you prefer, you can fry the prosciutto in a frying pan instead of baking it.

Instead of water in step 5, you can add milk, cream or coconut milk.

No pork option - prosciutto is replaced with sliced turkey.

No gluten option - scone mix is replaced with GF loaf. Slice, sprinkle with cheese, and bake to warm.



### 1. COOK THE SPRING ONIONS

Set oven to 220°C.

Heat a large saucepan with **1 tbsp oil** over medium-high heat. Chop spring onions and celery, adding to pan as you go. Cook for 2-3 minutes, then add **2 tsp cumin** (see notes).



### 4. COOK THE PROSCIUTTO

Spread prosciutto on another lined oven tray, cook on the top shelf in the oven for 5 minutes, or until crisp (see notes).

### 2. ADD PUMPKIN

Add pumpkin to pan with **2 tsp chicken stock** and **750 ml water**. Bring to the boil and simmer, covered, for 10-15 minutes or until pumpkin is soft.



### 5. BLEND THE SOUP

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

### 3. MAKE THE SCONES

Combine scone mix, half the thyme leaves and 50g cheese in a bowl. Make a well in the centre and mix in **100 ml milk** and **1 tbsp oil** to make a soft dough. Knead gently and form into 6 scones. Place on a lined oven tray, sprinkle with remaining 50g cheese, and bake for 10-15 minutes.



### 6. FINISH AND PLATE

Serve soup in bowls, top with prosciutto and remaining thyme leaves. Serve scones and **butter** on the side.

**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**

