



## Pumpkin Soup

*from Scott Eichinger (<http://sseichinger.blogspot.com>)*

1 TB butter  
1 TB olive oil  
3 leeks, cleaned and diced (white and light green parts only)  
a few pinches of cayenne pepper, curry powder and dried rosemary  
2 cups diced pumpkin  
1 large carrot, peeled and chopped  
1/2 large potato, peeled and chopped  
2 cups water or chicken broth  
1/4 cup cream  
salt & pepper

Heat the oil and butter in a soup pot over medium high heat. Add the leeks, saute until they glisten and release their aroma. Add the spices and herbs. Sizzle for a minute, add the pumpkin, carrot and potatoes. Add the water. Simmer for about 20 minutes until tender.

Puree the mixture in your blender, food processor or immersion blender until smooth. Return to the pot and simmer over the lowest heat. Stir in the cream. Taste for seasoning, adjust as needed. Serve hot. Garnish with cilantro or extra cream if you like. Or some crushed hazelnuts...or creme fraiche...whatever you like.