

# Pumpkin & Pear soup

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6 serves

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Looking for a delish cozy soup on a cold winter night? Then this soup is for you! This soup is very easy to make and packed full of flavour. The best pears for this soup is Red Angel, Packham and Beurre Bosc.

## What you will need

1kg pumpkin (kent)  
2 large pears (Red Angel used)  
1 onion  
1 large carrot  
3 garlic cloves  
6 sage leaves  
1.5 litres of boiled water  
1/4 cup of olive oil  
1/2 cup of thickened cream



## How to make it

- Chop and peel vegetables and pears and put in a large pot
- add 1.5 litres of boiled water to the pot and put on high heat
- cook for 20 minutes or until vegetables and pears are soft
- using a hand held blender take pot off the heat and blend until there are no chunks
- put on low hear and add in cream and combine
- season to your liking.
- in a pan add the sage leaves with a bit of olive oil and cook until crisp
- serve soup with a drizzle of cream and topped with the sage leaves