

Cream of pumpkin, orange & thyme (for 4 serves)

Ingredients:

- ♥ 1 kg pumpkin, peeled and diced (I prefer non-sweet varieties)
- ♥ 1 medium onion, coarsely chopped
- ♥ zest of one orange, finely peeled
- ♥ 1 cap-ful of Cointreau orange liqueur
- ♥ 1 tsp dried thyme, a pinch of white pepper, and sea salt to taste
- ♥ 2 tbsp simple extra virgin olive oil for sautéing the vegetables, 1 tsp a more expressive one for finishing each serving

For garnish (per serving):

- ♥ 1 tbsp Parmigiano Reggiano (grated) or other favorite hard cheese (optional)

Preparation steps:

- ♥ Sauté the onion until softened, add the cap-ful of liqueur, and increase the heat to evaporate the alcohol for a minute
- ♥ Add thyme, spices, orange zest, and pumpkin, along with enough lukewarm water to cover the pumpkin
- ♥ Simmer at low heat for about 30 minutes until the pumpkin is cooked
- ♥ Remove from heat and let the pot rest to harmonize and blend the flavors and aromas
- ♥ Puree directly in the pot until smooth. Add hot water to the desired consistency (if necessary).
- ♥ Serve with a drizzle of expressive extra virgin olive oil (early harvests are an excellent choice) and sprinkle with cheese.



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