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RECIPE CREATE BY CHEF CAMILLE BECERRA

Roasted Pumpkin & Ginger Soup

1 medium Hubbard Pumpkin
2 cups vegetable stock or water
2 ½ tbl miso paste
2 tsp grated ginger
salt & pepper

Preheat oven to 375 degrees. Cut pumpkin lengthwise and scoop out and discard the seeds. Drizzle the inside with olive oil and place cut side down onto a cookie sheet pan. Roast for 20 min or until fork tender. Cool and scoop out the insides, you should have close to 3 cups.

Add your pumpkin into a heavy bottom pot with the stock/water, allow it too come up to a full boil then lower heat to a simmer. Dissolve miso paste in ¼ cup of hot water and add to the soup. Remove from heat and blend with either an immersion blender or upright blender until smooth.

Add the fresh ginger and season with salt and pepper to your liking.

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