

Creamy pumpkin soup with almonds and Parmesan cheese

Serves 4

Ingredients

- 1 kg of pumpkin
- 1 garlic clove
- 700 ml of chicken broth
- 4 oranges
- 100 ml of cream
- 1 dessertspoon of spicy mustard
- 100 ml of crème fraîche
- 100 grams of slivered almonds
- 100 grams of roughly grated Parmesan cheese
- Salt and pepper

Method

Cut the pumpkin into blocks and chop the garlic. Sweat them together in a pan. Add the chicken broth and allow to cook until the pumpkin is soft.

Add the juice from the oranges, the cream, spicy mustard, and finally, crème fraîche. Hmmm.

Serve with the slivered almonds and thickly grated, genuine Parmesan cheese. Add salt and pepper to taste.

Enjoy your chic meal.

l'équipe Sjiek

Café Sjiek

Fondé en 1982

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