Pumpkin and bacon soup

Ingredients

- 1 tablespoon olive oil
- 4 cups of bacon stock
- 1 brown onion, chopped
- garlic cloves, crushed
- 1.5kg pumpkin, peeled and deseeded, cut into 2cm pieces
- Sour cream & chopped fresh chives, to serve

Method

Step 1
Heat oil in a large saucepan over medium heat. Add onion and garlic. Cook, stirring occasionally for 7-8 minutes or until onion softens. Add pumpkin and 4 cups of the stock. Cover and bring to a simmer. Simmer, partially covered until the pumpkin is very tender. Set aside to cool slightly.

Step 2
Process soup in a food processor or blender in batches. Return to the pan. Season with salt and pepper. Add shredded bacon. Stir over low heat for 3-5 minutes or until warmed through. Serve topped with sour cream and chives.