



## Soupe a la Citrouille (Pumpkin Soup)

3 T. butter  
2 leeks, minced  
1 carrot, minced  
1 ½ pounds fresh pumpkin flesh, diced  
4 cups cream  
4 cups chicken stock  
Salt and pepper to taste  
Chopped parsley for Garnish

Heat butter in heavy saucepan over medium heat. Add leeks and cook, covered for about ten minutes. Do not brown them. Add carrot, re-cover and cook for another ten minutes. Add diced pumpkin to the pot, then add chicken stock and cream. Bring to a boil, then lower the heat and cook covered for about 45 minutes or until pumpkin is tender. Check broth for seasonings.

Puree the soup in a food processor or with a hand blender. Garnish with parsley.