



**Marwell  
Wildlife**

# Witches brew soup

**Our very own roasted onion pumpkin soup**

**Serves 5-6**

## **Ingredients**

2 Med red onions Diced

1 med pumpkin (approx 1kg) stewed, drained or pureed. Squash can be used instead.

2-3 tbsp of vegetable or olive oil

710ml Vegetable or chicken stock

120ml Double cream

Pinch Thyme

Sprinkle of fresh parsley before serving

## **Method**

Heat oil, add onions and cook for approx 4 minutes on medium heat. Add pumpkin puree or squash and cook for 8-9 mins stirring occasionally until brown. Add stock, season to taste and bring back to boil, simmer for around 8-10 mins until pumpkin is soft. Add cream, bring back to the boil, soup should now be ready to serve. You can sprinkle some fresh parsley on top add a little sherry or serve with some crispy croutons!



Find out more visit

[marwell.org.uk/halloween](http://marwell.org.uk/halloween)

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