

## Potimarron and leek soup

For 4 people, you will need:

- 800 g potimarron (Japanese chestnut pumpkin)
- 400 g leek
- 50 g onion
- 4 tablespoons olive oil
- 1 litre whole milk
- salt
- pepper

Total weight: 2,310 grams



Ready in: 1 hour 7 min.

- Prepare 800 g potimarron (Japanese chestnut pumpkin) and cut into medium-sized chunks.

Set aside.

- Prepare 400 g leeks and chop finely.

Set aside.

- Prepare 50 g onion and chop finely.

Set aside.

- Pour 4 tablespoons olive oil into a large saucepan on high heat. When good and hot, add the chopped onion, salt and pepper.

Cook for 1 minute without colouring.

- Add the pumpkin and leeks to the pan, salt and pepper again, then mix well.

Cook for 2 or 3 minutes, stirring frequently.

- Pour in 1 litre whole milk (1 pint 3/4) and mix well.
- Leave to simmer on low heat until the pumpkin is soft.
- Blend thoroughly until the soup is completely smooth.
- Check the seasoning before serving.