

Pumpkin Soup 1651

This soup was first made in France in 1651.

Ingredients

1 sugar pumpkin or can pumpkin
1 quart water
2 teaspoons salt
1 onion
1 cup cream
8-10 cloves
1 cup milk
4 tablespoons butter
4 tablespoons salt
1 teaspoon white pepper
2-3 egg yolks
1 quart water or vegetable stock

Cooking Utensils

Knife and cutting board
Measuring cup
Measuring spoons
Large cook pot
Masher
Spatula
Large-holed sieve
Serving bowls
Serving spoons

Peel and chop the pumpkin into small pieces. Place the pumpkin into soup pot. Cover the pumpkin with the water and cook until it is tender, 25-30 minutes. Mash the pumpkin with the masher. Pour the pumpkin through a large-hole sieve, then pour the pumpkin back into the cookpot. Add the milk and the cream. Stick the cloves into the onion and put the onion into the soup, then add enough stock to cover the onion. You can cut the onion in half if it makes this easier. Add the salt and white pepper. Heat the soup. Temper the egg yolks with a little of the hot soup before you add them. Simmer the soup. Serve in individual bowls.