



INGREDIENTS

- ½ cup extra virgin olive oil
- 2 red onions, finely chopped
- Salt flakes, to taste
- 2 teaspoons ground ginger
- 2kg butternut pumpkin, peeled, seeded and chopped
- 1.5 litres water
- 3 slices wholemeal bread, diced
- 2 teaspoons cumin seeds, coarsely crushed
- 1 cup thick natural yoghurt
- 2 tablespoons chopped chives

Pumpkin Soup

This classic Aussie dish is so quick and easy that it's a staple on pub menus and family dinner tables across the land. I find many versions too sweet, so spice mine up with a dash of ginger and cumin and add a touch of tartness with Meredith Dairy yoghurt, though you could add a swirl of crème fraîche instead if that's more your thing. I love Sonoma miche for the croutons ... but they're a great way to use up any good bread you have on hand. Finally, try it with a full-bodied rosé, such as the delicious Blushing Minnie Pinots from Logan, a spicy blend of pinots gris, noir and meunier, with a bit of skin contact for texture.

Serves 8 as an entrée

METHOD

1. Heat half the oil in a large saucepan.
2. Add onion and plenty of salt, cover and cook for about 5 minutes, stirring occasionally, until starting to colour.
3. Stir in ginger.
4. Add pumpkin and water, bring to the boil, reduce heat, cover and simmer for about 30 minutes until pumpkin is tender. Set aside to cool a little.
5. Meanwhile, heat remaining oil in a saucepan, add bread and cumin and cook for 5 minutes or so, stirring often, until bread is crisp and coloured. Set aside.
6. Working in batches if necessary, blend pumpkin and its cooking liquid in a food processor until smooth.
7. Return to a clean saucepan and heat until simmering.
8. Spoon into bowls, swirl in yoghurt, sprinkle with bread and chives and serve.