

Creamy Pumpkin Soup

Kürbis – Rahmsuppe



Ingredients



1.5 lbs Pumpkin (just the meat.
No seeds or rind)
2 medium Onions
5 tablespoons Butter
2 tablespoons Brown Sugar
6 cups Chicken Broth
1 cup Sour Cream
Salt and Pepper - to taste
Pinch of Nutmeg

Instructions

Cut the pumpkin in small cubes. Finely chop the onions. In a large pot, melt the butter. Add onions and cook until transparent. Add sugar and mix until it has dissolved and melted slightly. Add pumpkin and cook 15-20 minutes. Add seasonings. Add chicken broth and half of the sour cream. Allow mixture to simmer for about 10 minutes. Puree the soup in a blender until smooth. Add additional seasoning if necessary. Pour soup in individual-sized bowls. Swirl in some sour cream into each serving