



Pumpkin, Chorizo, Saffron and Corn Soup.



INGREDIENTS

- 1 large butternut pumpkin, cut into small cubes
- 2 large onions roughly chopped
- 2 carrots roughly chopped
- 3 chorizos finely chopped
- 100 mg Eladnelle Farm Saffron – soaked in few mls of tepid water for previous 24-hours
- 2 cloves chopped garlic
- 1 large tin of sweet corn
- 1 litre (4 cups) chicken stock
- 1 teaspoon smoked paprika
- 1 teaspoon curry powder
- ½ teaspoon cumin

METHOD

- Step 1** Heat large saucepan and fry chorizo till golden – remove from pan and set aside, drain off excess oil.
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- Step 2** Add garlic to pan and fry till aromatic, then add onions and fry till soft.
- Step 3** Add pumpkin, carrots, Eladnelle Farm Saffron, ½ the tin of sweet corn, chicken stock, smoked paprika, curry powder and cumin, bring to boil then simmer till carrots are soft.
- Step 4** Once vegetables are soft, use stick blender to vitamise, till soup is smooth.
- Step 5** Add remainder of sweet corn and fried chorizo, stir well, bring back to boil.
- Step 6** Serve with fresh bread roll and butter.