

## **Velvety Pumpkin Soup with Bacon Bits**

Preparation & Cooking Time: **30 minutes**

### **INGREDIENTS FOR 6 PEOPLE**

- 1 medium sized pumpkin (or butternut or other squash variety)
- 1 teaspoon grated ginger (optional)
- 2 to 4 tablespoons heavy cream or sour cream
- 225 g smoked chopped bacon
- 2 minced shallots
- 1 minced garlic clove
- 2 tablespoons of unsalted butter
- 1 glass of stock
- Fine salt
- Pepper



## PREPARATION

Peel the pumpkin, cut it into cubes, and cook over low heat with 1 glass of water for 20 minutes in a covered pot.

In a frying pan, brown the bacon for 10 minutes.

In a second pan, caramelize the garlic clove and 2 shallots in 2 tablespoons of unsalted butter, over medium-high heat for a few minutes.

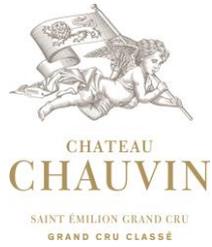
Blend the pumpkin cubes, then add the garlic and shallots, ginger and cream; mix again.

Add small amounts of broth until you achieve the desired texture.

Salt and pepper to taste.

Serve in a bowl, topped with the bacon just before serving.





# THE BORDEAUX KITCHEN

## FOOD AND WINE PAIRING

To pair a wine with this dish, we suggest Folie de Chauvin 2014.

**Serving temperature:** Between 16 and 18 ° C

**Pairing:** Folie 2014 delights us in this recipe with its freshness, notes of cherries, and wild strawberries, and a touch of mint.

