



Pumpkin Soup with Fenugreek Cheese



Ingredients

- 500 grams butternut squash
- 0 milliliters olive oil
- 12 grams butter
- 1 clove of garlic
- 4 shallots
- 1 red chili pepper
- 1 tablespoon lemongrass
- 1 tablespoon ginger
- 500 milliliters chicken stock
- 4 naan dippers
- 1 Fabulous Fenegreek by Jacob Willig

This pumpkin soup with melting fenugreek cheese is pure warmth in a bowl. Sweet pumpkin, garlic, shallots, red chili, ginger, and lemongrass cook together into a creamy, fragrant soup. Serve with warm naan dippers topped with grated fenugreek cheese for a savory, nutty twist. Perfect for a cozy evening at home where comfort and flavor come together.

Preparation

- 1: Heat the oil and butter in a pan and sauté the garlic, shallots, red chili, ginger, and lemongrass.
- 2: Add the chicken broth and bring everything to a boil.
- 3: Add the pumpkin cubes and let everything cook, stirring occasionally, for about 20 minutes until tender.
- 4: Puree the soup until smooth, then stir in the coconut milk.
- 5: Optionally, garnish the soup with torn coriander leaves and serve immediately.
- 6: Preheat the oven to 180°C
- 7: Sprinkle the naan with grated Fabulous Fenegreek by Jacob Willig cheese and bake in the oven until the cheese is completely melted.

Vegetarian and vegan

Replace the chicken broth with vegetable broth and omit the fenugreek cheese or use a plant-based alternative. This keeps the soup full of flavor and completely plant-based, without compromising on texture or aroma.

Extra Creamy

Just before serving, add a splash of coconut cream or a small knob of butter to make the soup extra creamy and smooth. This gives each spoonful a rich, soft bite that pairs perfectly with the pumpkin and spices.



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Serving

Ladle the soup into deep bowls and garnish with fresh coriander, a drizzle of coconut cream, and optionally roasted pumpkin seeds for extra crunch. Place the naan dippers alongside on a wooden board or plate for a festive and inviting presentation.

This recipe was created by aantafelmettammie.nl.