

Big Green Egg

The Ultimate Cooking Experience®



@BigGreenEgg

Pumpkin Soup with Feta

Ingredients

½ small leek, sliced into thin rounds
℞ celery stalk, thinly sliced
⅛ celeriac (celery root), cut into ½ inch cubes
1 large shallot, peeled and chopped
1 clove of garlic, peeled and minced
3 sprigs of thyme
1 qt (1 L) water
3½ tsp (20 g) salt
2 small pumpkins of about 1½ lbs (700 g) each
3½ oz. (100 g) feta cheese
Watercress for garnish

Method

Set the EGG for direct cooking without the convEGGtor at 350°F/177°C.

Place the cut vegetables, thyme sprigs, water and salt in the Dutch oven, add the lid and place on the cooking grid. Place the pumpkins next to the Dutch Oven. Close the lid of the EGG and roast the pumpkins for about 30 minutes while the vegetables are cooking in the Dutch oven; there is no need to turn the pumpkins. After 30 minutes, check the pumpkins and the vegetables in the Dutch Oven to see if they have softened. If necessary, cook a bit longer.

Remove the pumpkins from the EGG and leave to cool slightly so that they are easier to handle. Remove the Dutch oven from the EGG and remove the thyme. Peel the pumpkins, halve them and scoop out the seeds. Cut the flesh into large chunks and add to the Dutch oven. Purée the soup with a hand blender and pour through a sieve. Season the soup to taste with salt and pepper.

Cut the feta cheese into cubes and share between 8 bowls or glasses. Pour the soup in the glasses and garnish with the watercress. Serves 8