

## Roasted Pumpkin and Garlic Soup with Mascarpone & Parmesan

1 large French pumpkin (approx 2kg)



(Peeled, deseeded and diced)

1 head garlic

Olive Oil

500g Mascarpone

200g Parmesan

Seasoning

Place the pumpkin and garlic head (split) onto a roasting tray, drizzle generously with olive oil and season

Roast in the oven at 200oC for approx 1 hour until tender

Spoon into the liquidizer while hot along with the mascarpone and parmesan and blitz till smooth, add a little water if too thick

Adjust the seasoning and taste. Reheat until boiling and serve, garnish with a few chopped chestnuts.

Butternut squash can be used instead of pumpkin if required