



## INGREDIENTS

1 garlic head sliced in half  
1 medium size pumpkin  
2 TBSP of olive oil  
1/4 cup of chopped rosemary  
2 cups of cremini, oyster and shitake mushrooms  
2 TBSP of white wine  
6 cups of vegetable stock  
1 cinnamon stick  
2 TBSP of olive oil  
1 chopped sweet onions  
3 chopped celery stalks  
Dash of nutmeg  
1 can of coconut milk  
¼ cup of unsalted butter  
Slices of Provolone cheese



## *PUMPKIN SOUP WITH MUSHROOMS & COCONUT MILK*

By Caterina Romano's kitchen

## DIRECTIONS

1. Cut the pumpkin in half. Remove and discard the inside of the pumpkin. Place them on a baking tray lined with parchment paper. Score the inside of the pumpkin with a sharp knife.
2. Coat the inside of the pumpkin with olive oil and add the garlic. Generously add rosemary all around.
3. Preheat the oven to 350 DF.
4. Bake the pumpkins for approximately 50 minutes.
5. Heat 1 TBSP of olive oil in a frying pan over medium-high heat. Add the mushrooms, season with sea salt and pepper. Add the wine and sauté the mushrooms until they become tender. Transfer them to a glass bowl and set aside for later.
6. Heat the vegetable stock with the cinnamon stick in a large pot.
7. Remove the baked pumpkin from the stove. Discard the rosemary. Squeeze the garlic head and collect the cooked garlic.
8. Using a spoon, remove as much of the pumpkin pulp as possible.
9. Heat a large soup pot, add the olive oil and sauté the onion and celery stalks. Add the garlic and pumpkin pulp. Add the hot vegetable stock, nutmeg and coconut milk. Season with salt & pepper and simmer for ½ hour.
10. Using an immersion blender, blend everything together to your desired smoothness.
11. Add the butter and swirl it around until it blends in the soup.
12. To serve, place a bunch of the sauteed mushrooms on a soup plate. Top with two cheese slices. Add the soup and serve.

**ENJOY THE PUMPKIN SOUP**