

Pumpkin & pear soup with crumbled Stilton

Search:

- [Soup](#)
- [Vegetables](#)
- [Recipes](#)

Pumpkin & pear soup with crumbled Stilton

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Pumpkin & pear soup with crumbled Stilton



Rate this recipe

6 people are cooking this [Count me in](#)

Pears are roasted to sweet perfection with butternut pumpkin and puréed to create a creamy soup that gets a luxurious garnish of Stilton cheese.

You can serve this as a first course or with a salad and crusty bread for a light autumn supper.

Ingredients (serves 6)

- 2 ripe pears, peeled, quartered and cored
- 1 kg butternut pumpkin, peeled, seeded and cut into 5 cm chunks
- 2 medium tomatoes, cored and quartered
- 1 large leek, pale green and white parts only, halved lengthwise, sliced and washed thoroughly
- 2 cloves garlic, crushed
- 2 tbsp extra-virgin olive oil
- 1/2 tsp salt, divided
- Freshly ground pepper to taste
- 4 cups vegetable broth or reduced-sodium chicken broth, divided
- 2/3 cup crumbled Stilton or other blue-veined cheese
- 1 tbsp thinly sliced fresh chives
- Salt and pepper, to taste

Method

Pumpkin & pear soup with crumbled Stilton

Preheat oven to 200°C.

Combine pears, pumpkin, tomatoes, leek, garlic, oil, salt and pepper in a large bowl; toss to coat. Spread evenly on a large rimmed baking sheet. Roast, stirring occasionally, until the vegetables are tender, 40 to 55 minutes. Let cool slightly.

Place half the vegetables and two cups broth in a blender; purée until smooth. Transfer to a large saucepan. Purée the remaining vegetables and two cups broth. Add to the pan and stir in the remaining $\frac{1}{4}$ teaspoon salt.

Cook the soup over medium-low heat, stirring, until hot, about 10 minutes. Divide among 6 bowls and garnish with cheese and chives (or shallots).

Author: Shannon Dunn

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('.result').html(data); alert('This recipe was added to your favorites list'); }); }
```