

TRUFFLED PUMPKIN SOUP

Christmas Specials 2024
Starter Section
Soup bowl | Starter plate | Napkin

240ml	Pumpkin soup DK
3g	Truffle fries oil SR
2 slices	Baguette - toasted
1g	Toasted pumpkin seeds
5g	Chestnuts

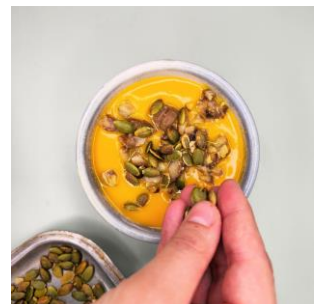
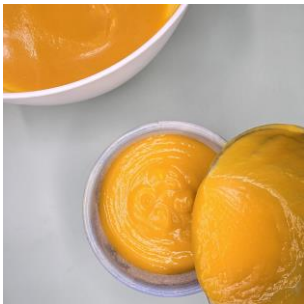


PREP JOBS

1. Heat soup to 75°C (82°C in Scotland)
2. Bake baguette daily
3. Toast pumpkin seeds
4. Prepare truffle fries oil
5. Crumble the chestnuts

METHOD

1. Pour hot soup in a bowl then sprinkle with crumbled chestnuts and toasted pumpkin seeds and drizzle with the truffle oil
2. Toast baguette and serve on the side as per picture



SAFETY STEPS

1. Use a serrated knife and white chopping board for bread.