

PF PUMPKIN SOUP

Autumn prix fixe menu 2024

PF Starter

Soup bowl | Starter plate | Napkin

- 240ml Pumpkin soup DK
- 3g Herb oil DK
- 1g Toasted pumpkin seeds

- 2 slices Sourdough baguette H2 - toasted



PREP JOBS

1. Heat soup to 75°C (82°C in Scotland)
2. Bake baguette from frozen at 180°C for 14 min
3. Toast pumpkin seeds to golden brown

METHOD

1. Pour hot soup in a bowl then sprinkle with toasted pumpkin seeds and drizzle with the herb 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.