

Pumpkin and Bean Soup

Ingredients

2 cups dried borlotti beans (or use tins of borlotti beans)

1kg pumpkin chopped into 2cm pieces

6 potatoes, peeled and cut into 2cm pieces

½ cup olive oil

2 red onion diced

3 garlic cloves pressed through garlic press

4 stalks rosemary, remove leaves and chop finely

2 celery stalks, diced

Salt

3 tablespoons finely chopped parsley

Method

Soak beans in cold water for 12 hours. Rinse and drain beans. Put beans in a saucepan and cover with water to a level about 3 cm above the beans. Bring to the simmer and cook on a low heat until beans are just soft. Drain the beans. Put the pumpkin and potato in a large saucepan. Cover the chopped pumpkin and potato with water and cook until tender. Mash pumpkin and potato with a fork to thicken the soup. Add the beans and reheat soup. Add salt and stir through.

Place oil in electric frypan over low to medium heat. Soften onion, celery, garlic and rosemary. Wash, dry and finely chop parsley. Add onion mixture and parsley to the soup and stir in well.