

# Spezialitads dal Grischun

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## **PUMPKIN SOUP WITH BÜNDNERFLEISCH**

*Easily digestible, light starter or summery snack*

### **Ingredients**

(for 4 portions)

100 g finely sliced Bündnerfleisch  
(or Bündnerfleisch Julienne)  
500 g yellow or orange pumpkin flesh  
1/2 finely chopped onion  
40 g butter  
8 dl chicken stock  
2.5 dl double cream  
Salt and freshly ground pepper

### **Preparation**

(approx. 20 minutes preparation time, approx. 1 hour to make)

- Finely dice the pumpkin flesh. Lightly braise the onion in the butter in a big pot, add the pumpkin and sauté.
- Sauté half of the Bündnerfleisch, which you have cut into thin strips, for another 5 minutes. Pour the stock into the pot, bring to the boil and leave the soup to simmer for just under an hour.
- In the meantime, briefly fry the remaining strips of Bündnerfleisch in a pan with a few drops of olive oil.

- Finely purée the soup using a hand-held blender, add half of the cream and allow the pumpkin soup to simmer for 5 minutes. Season to taste with salt and pepper. Whip the rest of the cream until stiff and fold into the soup.
- Pour into pre-heated soup plates and garnish with the fried Bündnerfleisch strips.