

SPICED PUMPKIN VELOUTÉ, HERBS AND TRUFFLE OIL

The Recipe

<https://cuisinedaubery.com/recipe/pumpkin-veloute/>

Gourmet spiced pumpkin velouté, a comfort food for gourmets !

Servings: 10

Preparation Time: 15 Minutes

Cooking Time: 1 H

Skill: Intermediaire Level

Cuisine: American Cuisine

Courses: First Course, Soup, Vegetarian Dish,

Ingredients

With a pumpkin, 3.7 Kg For 10 servings

*Velouté

8 lbs 3 oz Pumpkin (3.7 kilograms)

1 Garlic Bulb

1 Onion

2 Tablespoons Vegetable oil (30 grams)

4 1/2 Cups Chicken Stock (1 Liter) For the recipe, see HERE. (or vegetable stock HERE)

1 3/4 Cup Water (400 grams)

1 Cup Cream (200 grams)

2 tablespoons of Honey

*Epices

1 pinch of Pepper

2 teaspoons Salt (12 grams)

1 teaspoon of Turmeric

1 pinch of Paprika

1 tablespoon of Cumin Powdered, Ground

1 tablespoon of Rosemary Fresh or dried

*Optionally

some Mushrooms

some Truffle Oil

With a pumpkin, 3 kg (6 lbs 10 oz) For 8 servings

*Velouté

SPICED PUMPKIN VELOUTÉ, HERBS AND TRUFFLE OIL

6 lbs 10 oz Pumpkin (3 kilograms)

0.8 Garlic Bulb

0.8 Onion

2 Tablespoons Vegetable oil (24.3 grams)

3 1/2 Cups Chicken Stock (0.8 Liter) For the recipe, see [HERE](#). (or vegetable stock [HERE](#))

1 1/2 Cup Water (324.3 grams)

3/4 Cup Cream (162.1 grams)

1.6 tablespoons of Honey

*Epices

1 pinch of Pepper

1 teaspoon Salt (9.7 grams)

0.8 teaspoon of Turmeric

1 pinch of Paprika

0.8 tablespoon of Cumin Powdered, Ground

0.8 tablespoon of Rosemary Fresh or dried

*Optionally

some Mushrooms

some Truffle Oil

With a pumpkin, 2 kg (4 lbs 7 oz)For 5 servings

*Velouté

4 lbs 7 oz Pumpkin (2 kilograms)

0.5 Garlic Bulb

0.5 Onion

1 Tablespoon Vegetable oil (16.2 grams)

2 1/4 Cups Chicken Stock (0.5 Liter) For the recipe, see [HERE](#). (or vegetable stock [HERE](#))

1 Cup Water (216.2 grams)

1/2 Cup Cream (108.1 grams)

1 tablespoon of Honey

*Epices

1 pinch of Pepper

1 teaspoon Salt (6.4 grams)

0.5 teaspoon of Turmeric

1 pinch of Paprika

0.5 tablespoon of Cumin Powdered, Ground

0.5 tablespoon of Rosemary Fresh or dried

*Optionally

some Mushrooms

some Truffle Oil

With a pumpkin, 1.5 kg (3 lbs 5 oz)For 4 servings

*Velouté

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3 lbs 5 oz Pumpkin (1.5 kilograms)
0.4 Garlic Bulb
0.4 Onion
2 teaspoons Vegetable oil (12.1 grams)
1 3/4 Cup Chicken Stock (0.4 Liter) For the recipe, see [HERE](#). (or vegetable stock [HERE](#))
3/4 Cup Water (162.1 grams)
1/3 Cup Cream (81 grams)
0.8 tablespoon of Honey
*Epices
1 pinch of Pepper
1 teaspoon Salt (4.8 grams)
0.4 teaspoon of Turmeric
1 pinch of Paprika
0.4 tablespoon of Cumin Powdered, Ground
0.4 tablespoon of Rosemary Fresh or dried
*Optionally
some Mushrooms
some Truffle Oil

With a pumpkin, 800 g (1 3/4lbs)For 2 servings

*Velouté
1 3/4lbs Pumpkin (800 grams)
0.2 Garlic Bulb
0.2 Onion
1 teaspoon Vegetable oil (6.4 grams)
1 Cup Chicken Stock (0.2 Liter) For the recipe, see [HERE](#). (or vegetable stock [HERE](#))
1/2 Cup Water (86.4 grams)
3 Tablespoons Cream (43.2 grams)
0.4 tablespoon of Honey
*Epices
1 pinch of Pepper
1/2 teaspoon Salt (2.5 grams)
0.2 teaspoon of Turmeric
1 pinch of Paprika
0.2 tablespoon of Cumin Powdered, Ground
0.2 tablespoon of Rosemary Fresh or dried
*Optionally
some Mushrooms
some Truffle Oil

Steps

SPICED PUMPKIN VELOUTÉ, HERBS AND TRUFFLE OIL

Here's the recipe video: