

# Tea-Scented Pumpkin Soup

- One 3-pound sweet pumpkin quartered, seeded, peeled and cut into 2-inch pieces
  - 6 cups chicken stock or vegetable stock
  - 1 teaspoon Ceylon tea
  - 1/2 cup boiling water
  - Salt and freshly ground pepper
  - 2 teaspoons vegetable oil
  - 2 scallions, green part only, thinly sliced crosswise
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- Roasted pumpkinseed oil, for drizzling



## Step 1

In a large enameled cast-iron casserole, cover the pumpkin with the stock and bring to a boil. Simmer over moderate heat until the pumpkin is tender, about 35 minutes.

## Step 2

In a cup, steep the tea in the boiling water for 5 minutes. Strain the tea.

## Step 3

Working in batches, puree the soup in a blender and return it to the casserole. Add the tea and bring to a simmer. Season the soup with salt and pepper.

## Step 4

In a small skillet, heat the vegetable oil. Add the scallion greens and cook over high heat until softened, about 30 seconds. Season with salt.

## Step 5

Ladle the soup into small bowls and drizzle lightly with pumpkinseed oil. Garnish with the scallion greens and serve.

## Make Ahead

The soup can be refrigerated overnight. Reheat gently.

Serves 8