

australian  
bush spices



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Yellow Bush Dukkan

## Pumpkin Soup with Yellow Bush Croutons

1 tablespoon olive oil  
1 onion, finely chopped  
750g pumpkin, peeled and chopped  
1 bay leaf  
1 litre chicken stock  
1 teaspoon YELLOW Australian Bush Spice  
1 small baguette, cut into thin slices  
150g ricotta cheese  
1-2 tablespoons YELLOW Australian Bush Spice

1. Heat the oil in a large pan, add the onion and cook over a medium heat until the onion is golden.
2. Add the pumpkin and cook until the pumpkin softens.
3. Stir in the stock and bay leaves, bring to boil, reduce heat to simmer, cook uncovered for 30 minutes or until the pumpkin is very soft.
4. Allow to cool slightly, blend in batches until smooth. Season with 1 teaspoon of YELLOW Australian Bush Spice.
5. Toast the baguette slices. Top with the combined ricotta and YELLOW . Spread over the toasted baguette.
6. Serve bowls of the pumpkin soup, topped with the YELLOW ricotta toasts.

Serves 4-6