Ginger Pumpkin soup with grilled turkey breast and coriander

10 persons

Ingrediënten

- 600 g pumpkin
- 450 g onion
- 150 g peeled tomatoes
- 15 g ginger
- 20 g butter
- 1.5 l chicken stock
- Pepper & salt
- 1 ciabatta bread
- Dash of olive oil
- 150 g grilled turkey breast
- A few sprigs coriander

Bereiding

Clean the pumpkin and the onion, lightly sauté the vegetables in butter and add the finely chopped ginger. Add the peeled tomatoes and continue to sauté until the vegetables are glazed.
Moisten with the chicken stock and simmer for 20 minutes on a low flame. Mix and season with pepper and salt and pour the soup into a bowl or plate.

Cut a fine slice of ciabatta and rub in some olive oil and bake in the oven at 180°C.
Garnish the bread with thinly-sliced grilled turkey breast and garish the soup with a few sprigs of coriander.

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