

## Hokkaido – Cider – Cream Soup with smoked duck breast

♥ serves 4

### INGREDIENTS

500 gr pumpkin, cut  
80 gr onions, chopped  
100 ml cide  
150 ml vegetable stock  
100 ml cream  
50 ml coconut milk  
salt, pepper, nutmeg and orange zest  
1 piece of smoked duck breast



### PREPARATION

Sweat the onions and the cut pumpkin in some butter. Deglaze with cider and let it boil away completely. Add the vegetable stock and the orange zest and let it simmer for about half an hour. Add the cream and the coconut milk. Season with salt, pepper and nutmeg. Mix the soup finely and serve. Put aside some soup and mix it with the hand mixer until it is frothy. Add it on top of the soup, garnish with some milk froth and serve with the duck breast.

**Tip:** Do not let the soup cook with the cream as it will make the soup sticky and sweat.