



# Vegetarian Soup Joumou

Recipe by Chef Jouvens Jean.

Preparation time: 30 minutes

Cook time: 1 hour

Serves 6-8

## Ingredients

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| 1/4 cup of vegetable oil                         | 1 stalk of celery (rough chopped)                  |
| 4 quarts of water                                | 1 medium carrot (peeled and medium diced)          |
| 1 leek (diced)                                   | 1/2 cup of egg-free penne pasta                    |
| 1/2 of a medium cabbage (rough chopped)          | 1 whole Scotch bonnet pepper                       |
| 2 Yukon gold potatoes (peeled and medium diced)  | 6 sprigs of flat leaf parsley (save 2 for garnish) |
| 2 yellow yams (peeled and medium diced)          | 3 sprigs of thyme                                  |
| 2 malangas (peeled and medium diced)             | 2 tablespoons of Epis Creole Seasoning             |
| 2 pumpkins (deseeded, peeled, and rough chopped) | 1 tablespoon of Epis                               |
| 2 turnips (peeled and medium diced)              |  |

## Steps

1. In a medium saucepan over high heat add the water and pumpkin and cook the pumpkin until fork-tender. Remove the pumpkin from the pan and blend using about 2 cups of the cooking liquid until it's pureed, then set aside.
2. In a large saucepan over medium-high heat, add the oil, Epis, potatoes, cabbage, yams, malanga, carrots, leeks, turnips, and celery, and sweat the vegetables once the oil is hot.
3. Add the pumpkin puree and water that was used to cook the pumpkin to the vegetable mixture, then cover and cook for about 10 minutes.
4. Reduce heat by half, add the penne pasta and Scotch bonnet pepper, and allow the soup to simmer for an additional 40 minutes. Season the soup with the Epis Creole Seasoning to taste. Using a butcher's twine, tie the parsley and thyme together and place them in the simmering soup.
4. Garnish with parsley and serve hot.

