Soups / Netherlands

Clear soup with pork tenderloin and pumpkin · Netherlands

A clear broth with pork tenderloin, pumpkin and a Netherlands-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 500 g pork tenderloin
- ☐ 600 g pumpkin
- ☐ 1300 ml low-salt vegetable stock
- ☐ 15 g mild mustard
- ☐ 1 g ground nutmeg
- ☐ 10 g chives
- ☐ salt and pepper to taste

Let's make it.

01 Clean the pumpkin and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the pumpkin and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

04 Cook the pork tenderloin thoroughly in a separate pan until the centre reaches at least 71°C.

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the mild mustard, ground nutmeg, chives and taste before serving.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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