SWEET POTATO–PUMPKIN SOUP WITH BRUSSELS SPROUT HASH
serves 4–6

2 sweet potatoes (about 1 1/4 lb/625 g total weight), peeled and cut into 1-inch (2.5-cm) pieces
1 small pumpkin (about 2 1/2 lb/1.25 kg), peeled, seeded, and cut into 1-inch (2.5-cm) pieces
6 Tbsp (3 fl oz/90 ml) olive oil
Salt and freshly ground pepper
1 yellow onion, chopped
1/2 tsp ground nutmeg
4 cups (32 fl oz/1 l) chicken broth

FOR THE BRUSSELS SPROUT–PANCETTA HASH
1/4 lb (125 g) pancetta, diced
1 large shallot, halved and thinly sliced
1/2 lb (170 g) Brussels sprouts, cut into 1/4-inch (6-mm) pieces
1 Tbsp olive oil
Salt and freshly ground pepper

Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper. Pile the sweet potatoes and pumpkin on the prepared baking sheet and toss with 4 Tbsp (2 fl oz/60 ml) of the oil. Spread in a single layer and season generously with salt and pepper. Roast, stirring once, until the vegetables are golden, about 30 minutes. Set aside.

In a large, heavy pot, warm the remaining 2 Tbsp oil over medium-high heat. Add the onion, season with salt and pepper, and cook, stirring occasionally, until translucent, about 6 minutes. Stir in the nutmeg and toast for 1 minute. Add the sweet potatoes, pumpkin, and broth and stir to combine. Let cool slightly.

Working in batches, purée the soup in a food processor or blender. Return to the pot and place over high heat. Bring to a boil, reduce the heat to low, and simmer for 15 minutes. Season with salt and pepper and keep warm over low heat.

To make the Brussels sprout–pancetta hash, in a frying pan, cook the pancetta over medium heat, stirring frequently, until most of the fat is rendered, about 4 minutes (it will not be fully cooked). Serve in the shallot and raise the heat to medium-high. Cook, stirring occasionally, until the shallot is soft and beginning to turn golden, about 4 minutes. Add the Brussels sprouts and oil, season with salt and pepper, and cook, stirring frequently, until the sprouts are fork-tender, about 6 minutes.

Serve the soup, topped with the hash.

CAULIFLOWER SOUP WITH CHERVIL
serves 6

1 small head cauliflower (about 1/2 lb/375 g), coarsely chopped (including core)
1 boiling potato (about 1/4 lb/250 g), peeled and diced
3 1/4–3 1/2 cups (26–28 fl oz/810–875 ml) milk
Salt and ground white pepper
2 Tbsp unsalted butter
1/2 tsp grated nutmeg
1/4 cup (1/2 oz/10 g) chervil or flat-leaf parsley leaves

Bring a large saucepan of water to a boil over medium-high heat. Add the cauliflower and potato, reduce the heat to medium, and cook until the vegetables soften slightly, about 5 minutes. Drain well and return to the pan. Add 2 1/2 cups (20 fl oz/625 ml) of the milk and 1/4 tsp salt and bring to a boil over medium-high heat. Reduce the heat to medium, cover, and cook until the cauliflower and potato are tender, 15–20 minutes. Remove from the heat and let cool slightly.

Working in batches, purée the soup in a blender or food processor, adding the remaining milk as needed to reach the desired creamy consistency. Transfer to a clean saucepan and bring to a simmer over medium heat. Stir in the butter, the nutmeg, and 1/4 tsp pepper. Serve, garnished with the chervil.