

# Pumpkin Soup



If you are looking for a soup that is easy to cook? Then try our pumpkin soup recipe. You would have no trouble at all in cooking it and its taste would be delicious. People will be impressed at your culinary skill.



## Ingredients

1 medium pumpkin  
1lb (500g) potatoes  
1 large onion  
1 stock cube  
Knob of butter & splash of olive oil  
Double cream (optional)  
Salt & pepper to taste

## Method

Peel the pumpkin removing all seeds and pith. with a potato peeler. Chop into medium sized cubes.

Melt the butter & the oil in a large pan  
Peel & chop the onion until soft make sure it doesn't brown.

Peel & chop the potatoes into smallish cubes.

Add to the onions and stir to coat well with the oil. Add the butternut squash. Stir well. Cover and cook for 10 minutes, stirring occasionally.

When the potato is soft, mix the stock cube with 1 litre of water and add to the pan.

Simmer gently until all the vegetables are soft You might need to add more water.

Add just enough to cover the vegetables, or the soup will be too runny.

Add cream (if using). Either liquidise or mash well, until smooth.

For a spicy twist add a tea spoon of medium curry powder.