



## Pumpkin Cream Soup

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Here is an easy, affordable and best of all a very delicious soup:

You need:

1x Hokkaido pumkin

1x small package of whipping cream

2-3 cloves of garlic

1x walnut-sized ginger (if you don't have fresh ingwer you can us ginger powder)

1x onion

1x bouillon cube

and some oil, chili, salt, pepper

Now you take your hokkaido pumkin, wash it, cut it in half, cut out the core and take out the pumpkin seeds. Afterwards, dice the rest of the pumkin (size aprox. 2-3cm). You don't have to peel the pumkin, the skin will give a nice orange touch to it.

After that, you'll take the garlic cloves, the ginger (peel it before) and the onion. Dice everthing and put everything in one pot with some oil and let it roast gently.

After the roasting, take some water to quench the onions etc. and add the diced pumkins. The pumkin should be just under water and it's perfect :)

To flavor the soup, add the bouillon cube, chili, salt and peper to your liking.

Let everything simmer until the pumkin is soft. Take your hand blender or your blender and blend everything, add some whipping cream. If you think it's not washy enough for you add a litte bit more water. Then one last check how it tastes because you still have some time to add some flavor to it :)

After the last check it's ready to be served!

If you want the soup to look great, you can add some whipped cream on top of the soup (when the soup is in the plates :) ) or add some roasted pumkin seeds.

This receipe is also easy to prepare for a larger group of people aka for a party. The rest of the soup is really easy to be frozen.

<center><a title="Pumpkin on Foodista" href="http://www.foodista.com/food/25JCPGMK/pumpkin"></a></center>