

PUMPKIN SOUP

<i>Ingredients</i>	<i>Equipment</i>
1 Kilo Pumpkin approximately	Large Saucepan
100 Grams Butter	Chopping Boards
2 Onions	Chef's Knives
1 Stick Celery	Measuring Jug
2 Cloves Garlic	Wooden Spoon
1 Litre Water	Bamix
2 Chicken Stock Cubes	
Salt & Pepper to taste	
100 ml Cream	
Finely Chopped Parsley to serve	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients.
3. Cut the Pumpkin
4. Peel and chop the Onion
5. Peel Garlic
6. Slice Celery finely.
7. Chop Parsley finely, set aside
8. Melt the butter in the saucepan and gently cook the onion, garlic and celery until they soften.
9. Add the Pumpkin, water and stock cubes.
10. Bring to the boil, then simmer for approximately 20 minutes.
11. Allow to cool then blend the soup with the bamix.
12. Add the Cream, serve, and top with finely chopped parsley.