

Potato Pumpkin Soup Recipe

Ingredients:

250 g yellow pumpkin, skinned
2 potatoes, skinned
2 onions, peeled
455 ml chicken stock or 455 ml water with 1 chicken stock cube
Salt and pepper to taste

Garnish:

3 tablespoons butter or oil
1 slice of bread, cubed
1 stalk fresh parsley, chopped

Method:

Cut pumpkin, potatoes and onions into chunks and wash. Place in a cooking pot with 455 ml chicken stock and cook over low flame until vegetables are soft. Remove from heat. Pour vegetable mixture into a blender and grind until smooth. Pour the mixture back into the pot and reheat over medium heat. Add salt and pepper to taste and stir until it boils and remove from heat. Heat 3 tablespoons butter or oil. When hot, fry bread until golden brown. Drain on kitchen towel. The croutons are ready. Garnish soup with croutons and parsley and serve Potato Pumpkin Soup hot.

Note: You can accompany this Potato Pumpkin Soup with a fresh crispy salad and french loaves or garlic bread for a real treat.

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