

Pumpkin soup



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For 4-5 servings:

- 1.5 kg pumpkin
- 1 onion
- 1 carrot
- 1 leek (white part)
- 1 potato
- 1 bay leaf
- 150 ml coconut milk
- olive oil (optional)
- salt and pepper

Clean all vegetables, peel, wash and cut them into medium size pieces. Cook them in a soup pan in enough water to cover them.

When vegetables are cooked (15-20 minutes) blend/process them with a blender/food processor. Add the coconut milk and continue cooking for another 2-3 minutes. Add salt and pepper to taste.

Garnish with a little olive oil.

Variation: The soup can be served with croutons.