



PUMPKIN SOUP

YOU NEED:

- Pumpkin – Peeled and chopped into large chunks
- Ginger – minced
- Stock and water
- Salt & pepper
- Lime juice
- Milk

TO DO:

1. Place peeled pumpkin, ginger, stock, and water into a pot
2. Boil for 20 minutes until the pumpkin is tender
3. Transfer to a blender to blitz smooth
4. Add salt and pepper to your preference
5. Serve with some lime juice and a splash of milk.

RECIPE: HOLIDAY FUN!