



# Winnie's Pumpkin Soup

1 MEDIUM PUMPKIN  
500G POTATOES  
1 MEDIUM-LARGE ONION  
1 STOCK CUBE

KNOB OF BUTTER AND 30ML OLIVE OIL  
SALT AND PEPPER TO TASTE  
DOUBLE CREAM TO GARNISH  
HANDFUL OF FRESH CORIANDER LEAVES, CHOPPED

- Peel the pumpkin with a potato peeler.
- Chop in half and scoop out the seeds with a spoon. Chop into 2cm cubes.
- Melt the butter with the oil in a large pan.
- Peel and chop the onion. Then fry it gently in the pan, with the lid on, until it starts to soften. Check and stir to make sure it doesn't brown.
- Peel the potatoes and chop into 2cm cubes. Add to the onions in the pan and stir to coat well with the oil.
- Add the pumpkin cubes. Stir well. Cover and cook for 10 minutes, stirring occasionally.
- When the potato has started to soften, crumble the stock cube into 1 litre of water and add to the pan. Simmer for 15 minutes until the vegetables are soft. If needed, add more water to keep the vegetables just covered.
- Mash the soup with a potato masher or put into a blender until smooth. Season to taste.
- Ladle into bowls, garnish with a swirl of double cream and some chopped coriander and serve with warm crusty bread.

