



Ingredients:

1 kg butternut pumpkin, 3 TblSps butter, 1 onion (sliced), 1 garlic clove (dashed), app. 300 ml vegetable stock, 1 TblSp ground ginger, 2 TblSps lemon juice, 1 bay leaf, 300 ml milk, salt, pepper, 2 TblSps white wine vinegar, a few sage leaves to garnish.

Preparation:

Peel the pumpkin and remove the seeds. Cut the flesh into cubes. Melt the butter in a big pot, add the garlic, onion and ginger. Fry gently until soft. Add the pumpkin, toss with the onion for a few minutes. Add the stock and bring to boil. Add the seasoning (salt, pepper, bay leaf, lemon juice, vinegar). Cover and simmer gently for app. 20 minutes. Discard the bay leaf and blend the soup until smooth. Add the milk and reheat gently. Adjust the seasoning. Garnish with the sage leaves.

Enjoy!