

Pumpkin Soup

1 tbsp butter
1 med. onion chopped
1 2/3 tsp mild curry powder
700 grams of diced pumpkin
250-300 ml tbsp freshly squeezed orange juice*
2-3 cubes Knorr vegetable bouillon
200 ml sour cream stirred
2-3 tbsp gin

In a large/wide pot fry onions in butter until they start to brown. Add curry and stir for a minute. Add pumpkin and mix well. Add orange juice and bouillon (add more orange juice until pumpkin is barely covered). Puree soup and add sour cream, adjust seasoning for your tastes. We suggest serving with the pumpkin seed tostini.

* do not use ready made orange juice, use fresh oranges (Florida) when they are sweet.

Enjoy!

Revive
Your Tastebuds
& *Rejuvenate*
Your Soul



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