

Pumpkin Soup Recipe

You will need:

- Oil
- 2 onions
- A pumpkin that weighs 1 kilogram
- Cream



1. First, chop the onions and the pumpkin with a sharp **knife**.
2. Secondly, heat the oil in a large **pan** and then add the vegetables.
3. Next cook the vegetables for 10 **minutes** until they are soft.
4. Then add a jug of boiling hot **water** to the pan and then let it bubble for 20 minutes.
5. After that, add a splash of cream and a pinch of salt and **stir** the soup carefully with a wooden spoon.
6. **Finally**, put the soup in a blender and blend it until it is smooth!

Warning: Be careful that you do not **burn** yourself on the oven as it can get very hot!