

# Pumpkin Soup Recipe

## You will need:

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



## Method

1. First, chop the onions and the pumpkin carefully with a sharp knife.
2. Secondly, heat the oil in a large pan and then add the vegetables you chopped.
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!