Spicy pumpkin soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 kg of pumpkin, peeled, deseeded and cubbed
- 2 onions, sliced
- 2 potatoes, peeled and sliced
- 1 red chili pepper, deseeded and diced
- 4 cups of water
- 2 cubes of chicken stock
- 2 table spoons of butter
- white pepper
- 1 tea spoon of dried thyme
- cream and pumpkin seeds for garnish

Instructions

1. Heat the butter, add onion, fry till onion changes colour, add pumpkin and potatoes, mix well, add 2 cups of water.
2. Stimmer about 30 min. Blend soup.
3. Add 2 cups of water, stock cubes, chili, thyme and white pepper. Continue to cook about 15 min.
4. Serve with spoon of cream and couple of pumpkin seeds.