**COOKBOOK - PUMPKIN SOUP**



**What do we need to make pumpkin soup:**

- pumpkin ( 1 kg of a squash)  
-1 carrot  
-1 onion  
-2 cloves of garlic  
-2 cups of poultry broth  
-salt, pepper, parsley  
-2 tablespoons of olive oil  
-4 tablespoons cream 18%

- butter

How to make:  
Peel the pumpkin

Remove seeds

Cut into pieces.

Peel carrot,onion and garlic and cut into smaller parts.

Put all ingredients into a pot with thick bottom.

Add olive oil and mix, stirring constantly for a few minutes.   
Vegetables with broth we have to cook covered for about 30 minutes.

Grind everything with blender, until it turns to a creamy soup.

Spice up with salt and pepper to taste. You can serve sprinkled with parsley.

Add some cream or a touch o butter.



**Enjoy your meal!**

Karta pracy pozwala rozwijać kompetencje kluczowe w zakresie porozumiewania się w języku ojczystym, porozumiewania się w języku obcym, umiejętności uczenia się.

Autor: Hubert Kąkol.