**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.

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