

Kürbiscremesuppe

by Diana Dauti from Austria

Origin

- very popular in Styria (Steiermark)
- Styria = city in south-east Austria



Ingredients

- pumpkin
- onion
- garlic
- butter
- salt, pepper
- vegetable broth
- nutmeg
- ginger



preparation

1. cut the pumpkin in half and remove the cores
2. now dice the pumpkin
3. chop the onion and garlic into small pieces and roast them with the pumpkin
4. add salt, pepper, nutmeg and ginger
5. if the pumpkin is ready, mix it with the vegetable both until it's creamy
6. now put it into a plate and eat it