

## COCONUT PUMPKIN SOUP



- 1 Tbsp butter
- 1 onion, finely chopped
- 400 grs pumpkin, peeled and diced
- 1 Tbsp Maizena
- 3 dl vegetable broth
- 2 ½ dl coconut milk
- 1 ½ Tbsp pumpkin kernels, chopped
- ½ Tbsp butter
- 2 Tbsp grated coconut
- salt, peper, curry and ginger powder to taste



Warm butter in saucepan, sautéé onion, add pumpkin and let it steam for about 5 min.



Stir in Maizena dissolved in broth, coconut milk, seasonings and spices for about 20 min. Purée in or with a blender / food processor until smooth. Roast pumpkin kernels and grated coconut in bit of butter until golden brown. Use to garnish.

