

Spicy Greek Pumpkin Soup

Equipment	Ingredients
Large pot	4 cups pumpkin, peeled and seeds removed
Knives	2 tablespoons olive oil
Measuring cups	2 leeks, trimmed and sliced
Measuring spoons	1 garlic clove, crushed
Chopping board	1 teaspoon ground ginger
Food processor	1 teaspoon ground cumin
Mixing spoon	3 ¾ cups vegetable stock

How TO MAKE IT:

- 1 Cut the pumpkin flesh into evenly sized chunks. Heat the oil in a large pan and cook the leeks and garlic. Cook gently until softened.
- 2 Add the ground ginger and cumin and cook, stirring, for a further minute. Add the pumpkin chunks and the vegetable stock and season with salt and pepper. Bring the mixture to the boil and simmer for 30 minutes, or until the pumpkin is tender.
- 3 Process the soup, in batches if necessary, in a blender or food processor.

