## **Pumpkin Mango Soup**

In the European fall there are lots of pumpkins. To add something fresh, the mango does a great job. It can be guickly made and it isn't too hard.

Preparation time: **30 min** + Cooking time: **40 min** = **Total time: 1h 10 min** 

500g pumpkin

1 mango (ripe)

2 potatoes, medium sized

1 onion

2 tb. olive oil

900ml vegetable stock

2 ts. honey or agave syrup

2cm ginger, grated

100ml cream, whipped

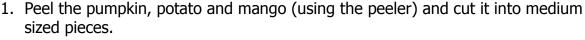
coriander leaves

salt

pepper

cinnamon

## Simple Steps to Succeed



- 2. Peel and cut the onion into small pieces.
- 3. Brown the onions using the olive oil.
- 4. Add the pumpkin, mango and the potatoes.
- 5. Deglaze it with the vegetable stock.
- 6. Add salt and pepper (just roughly) and a pinch of cinnamon. Also add the honey (just add as much as you like. I used about 2 ts.)
- 7. Let it cook until the vegetables are soft-boiled.
- 8. Add the ginger (make sure you don't get all the fibers of the ginger)
- 9. Pureé the soup in a blender.
- 10. Season with salt, pepper and cinnamon.
- 11. Decorate with whipped cream and chopped coriander leaves.

Serve with bread.



