

Pumpkin soup recipe

Ingredients:

- 500 grams pumpkin (discard skin and seeds, chop into small cubes)
- 6 mussels
- 6 prawns
- 1 shallot chopped
- 6 slices ginger
- 1 cup white wine
- 3 cups water
- 1 cup fresh milk
- 1 tablespoon butter
- Salt and pepper to taste
- 3 tablespoons chopped coriander

Steps:

- Add water, mussels, prawns, ginger, white wine into a pot. Cook with medium high heat until mussels open shell.
- Take out mussels and prawns, remove both mussels and prawn shells.
- Remove any sediment from the broth with a sieve. Keep the broth for later use.
- Add butter in a large saucepan and melt it with low heat, add shallot and stir fry with medium heat till soft. Add in pumpkin and stir fry for a while.
- Add the broth that from cooking mussels and prawns, simmer for around 20 minutes or until the pumpkin is soft.
- Transfer the soup mixture to a blender and blend until smooth.
- Return to the saucepan. Add milk, salt and pepper, mussels and prawns. Warm over medium low heat for a minute.
- Garnished with chopped coriander and serve warm. (serve with French bread or crouton)