

# Pumpkin and Lemon Myrtle Soup

<b>Ingredients:</b> 4 cm fresh ginger 2 onions 4 kg pumpkin 750mls stock and water Lemon Myrtle taste Mountain pepper leaf to taste Salt to taste	<b>Equipment:</b> Large knife Green chopping board Large stock pot Wooden spoon Measuring jug Potato Masher Large ladle
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## Method:

<ol style="list-style-type: none"><li>1. Peel and chop finely fresh ginger.</li><li>2. Peel and slice onion.</li><li>3. Peel and deseed pumpkin. Chop pumpkin into chunks.</li><li>4. In a large stock pot heat oil. Add ginger and onion, sauté until onion is clear. Season with salt and pepper.</li></ol>	<ol style="list-style-type: none"><li>5. Add pumpkin, pepper berry leaves, vegetable stock and enough water to just cover the pumpkin. Bring to a boil reduce heat to a simmer and cook until the pumpkin is soft. Remove pepper berry leaves and puree pumpkin as best you can with a potato masher. Add lemon myrtle to taste, adjust the seasoning.</li></ol>
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