

Pumpkin Soup

Lal Bopla Saar



- 1 cup pumpkin - chopped
- Water
- 4 pinch roasted cumin powder
- 2 pinch black pepper
- 1 pinch cinnamon powder
- 4 pinch salt
- ½ tsp butter or ghee - optional
- Yogurt - optional
- Chives - optional

1. In a pot place the pumpkin and cover with water. Boil until the pumpkin is soft.
2. Blend the pumpkin and water together until smooth.
3. Add more water if a thinner soup is required.
4. Add all spices and bring to boil.
5. Serve with butter, yogurt and/or chives if desired.