



**BOSCH**  
Invented for life



## Curry Pumpkin Soup

### Overview

Difficulty: Medium

Servings: 2

Preparation Time: 10 mins

Cooking Time: 15 mins

- 500g of pumpkin, cut into cubes
- 1 1/2 cup of chicken stock
- 1 teaspoon of curry powder
- 1 tablespoon of butter
- 50g of onions
- 1/2 cup of heavy cream
- 1/2 cup of milk
- 1 teaspoon of salt

## Methods

1. Melt butter in pan, add in onions and cook till softened.
2. Add in pumpkin and stir-fry for a minute.
3. Pour in chicken stock and curry powder, bring to boil and simmer for 15 minutes.
4. Let mixture cool down a little before blending with the Bosch ErgoMixx Hand Blender.
5. Return blended mixture to stove, add in heavy cream and milk, bring to boil.
6. Season with salt.

# Product Used

## **Versatile and convenient kitchen assistant**

Hand blenders are not only compact, simple to use and easy to clean, but also come with multiple accessories for chopping and blending – making them great for quick and convenient food preparation.

