

BUTTERNUT AND KAFFIR LIME SOUP

By theflowshow.com



Preparation : 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : 4

- ½ a butternut pumpkin - 6 leaves of kaffir lime roughly cut with scissors - or a knife on a board - 500 ml water - 300 ml milk - 1 stock cube (chicken, beef or vegetable) - 1 tsp Chinese 5 spice - 1 tsp freshly grated nutmeg - Aleppo pepper to sprinkle at the end (option) - 4 kaffir lime leaves for the final touch (option) - (no salt because of the stock cube)

1. Peel and chop butternut into 2" pieces (5 cm).
2. Tip all ingredients in the metal bowl of the Magimix Cook Expert. Select the CREAMED SOUP program and press Auto. Come back when it beeps :)
3. Optional: chop 4 leaves of Kaffir lime very finely. Sprinkle Aleppo pepper and chopped leaves.

Cook Expert ■

Image and recipe by theflowshow.com

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