

Juha od bijela bundeva

WHITE PUMPKIN SOUP



Ingredients

1 white pumpkin
250 ml milk (optional)
1 sprig of fresh dill or 1 teaspoon of dill in powder
1 clove of garlic
1 spoon of flour
1 teaspoon of sweet paprika (optional)
4 tablespoons of olive oil
salt

sour cream

browned bread in olive oil or lard

Wash the pumpkin, cut it in two, and drain it from the seeds with a spoon. Cut into big pieces, cut off the peel and grate it roughly. Add salt and leave to dry for half an hour, or more.

Place the grated pumpkin in a pot or in a frying pan, add a tablespoon of oil, milk and water to cover the pumpkin. You can also avoid milk and use only water.

Cook for 45 minutes / 1 hour. Add water if necessary. The cooking time depends on the pumpkin. Occasionally taste it, and when it looks tender and edible then it's ready.

Chop a clove of garlic and fry it in a small pan with three tablespoons of olive oil. Add the paprika and the flour, and add to the pumpkin. Cook for another 10 minutes.

Add the dill and serve with sour cream and the browned bread.

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