Pumpkin soup with cheese DŽIUGAS®



Ingredients

500 g	of pumpkin
1	potato
100 ml	of cream
2 cloves	of garlic
according to taste	salt
according to taste	pepper
4 tablespoons	of grated cheese DŽIUGAS
4 tablespoons	pumpkin, sunflowerseed, sesame seed mix
2 slices	sandwich bread
1 tablespoon	of olive oil

Preparation

Put the chopped pumpkin and potato into a larger pot and pour water so that the vegetables are submerged. Flavour with peppers, salt and boil for around 20 minutes until the vegetables soften. While the soup is cooking, prepare the toast. Cut off the bread crust, then chop the slices into smaller pieces and fry in some olive oil. Using an electric blender, blend the cooked soup, add cream and crushed garlic and bring to a boil. Serve the soup in plates, sprinkle with seeds and toss in a few pieces of toast.