Witch Jar

Ingredients

50- 70gr of butter
1 Halloween Pumpkin (Ghost Rider)
1 tomato
1 leek
1 small celery
1-2 carrots
3-5 potatoes
50- 80 ml cream
1/2 handful parsley
salt, pepper, vegetable stock

Preparation

1. Cut off the top of the pumpkin with a large knife, then scoop it out with a spoon. Separate the flesh from the pumpkin seeds and set aside.

2. Wash the parsley, shake it and dry it a little with a cloth. Then separate the leaves from the stem and place them in a glass. Using scissors, cut those leaves into small pieces and set them aside.

3. Wash and chop the remaining vegetables as well (tomato, leek, celery, carrots, potatoes, pumpkin).

4. Now melt the butter in a large saucepan and fry the leek stick in it. Then add the remaining vegetables. Fill the pot with water until all the vegetables are covered. As soon as the vegetables boil, season to taste and continue to simmer about medium heat for about 50 minutes.

5. When the vegetables are soft enough, blend with an immersion blender and add cream to taste.

6. Now the soup is ready and can be filled into a small witch's bowl. Finally, add a little witch's grass (parsley).

7. You can now paint the hollowed-out pumpkin with a creepy face, or carve it with the help of an adult.

Have fun !