

# Pumpkin Curry

- Serves 4 people -

## INGREDIENTS:

200g Pumpkin	1/2 tbsp Corriander powder
1 Bell pepper	1/2 tbsp Cumin powder
1 Onion	Ground black Pepper
1 tsp Garlic	1 cube vegetable stock
2 inches of lemongrass	200ml Coconut milk
Pinch of curry powder	Salt

## METHOD:

- STEP 1** Fry the finely chopped garlic and onions in oil until golden brown.
- STEP 2** Add cumin powder, curry powder, chilli powder and lemongrass.
- STEP 3** Add thick cut pumpkin, stock cubes, salt and pepper.
- STEP 4** Add coconut milk and wait until it boils.
- STEP 5** Cook the pumpkin until soft and serve topped with spring onion leaves.

