

## ***Butternut Squash Soup:***

- In a very large pot put:
  - Canola oil (about 1 cup, no necessity to measure)
  - 2.5 liters of white onion, and fry onion for 3 minutes
  - 20 minced garlic pieces, to be fried for 1 minute
  - 2 tablespoons of ground coriander
  - 2 tablespoons of ground cumin
  - 2 tablespoons of ground basil
  - 1 tablespoon of ground cardamom
  - 1 tablespoon of white sugar
  - 1/2 tablespoon of cinnamon
  - 1/2 tablespoon of chili pepper, and fry.
  - Add 3 boxes of soup stock and 2 boxes of water.
  - Add butternut squash (about 6 4-liter boxes) , and if you want also 2 4-liter boxes of potatoes.
  - Add 2 tablespoons of salt.
  - Add 1 tablespoon of pepper.
  - Add 1 cup of nutritional yeast powder.
  - Cook for 30 minutes.
  - Smash everything with immersion blender.
  - Add 6 tins of coconut cream.