

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.