MOROCCAN PUMPKIN SOUP

Ingredients (serves 24 bowls or enough for a class of 30+ students)

1 cup olive oil
4 leeks (or 2 leeks and 2 onions)
approx 6 cloves of garlic
6 tsp salt
2 cinnamon sticks
approx 12 cm piece of ginger, peeled and thinly sliced
6 tsp cumin seeds
8 medium potatoes, peeled and coarsely chopped
4kg pumpkin, peeled, seeded and cut into 3 cm pieces
1 1/3 cups yellow split peas
juice of 2 lemons
6 liters of stock (or hot water)

Method
Heat oil in a large saucepan over low-medium heat and cook leek (onions), garlic and salt, stirring occasionally for 3 minutes, or until soft. Add cinnamon, ginger and cumin and stir for 1 minute or until fragrant. Add potatoes, pumpkin and split peas. Stir to coat in leek (onion) mixture.
Add the water (stock) to saucepan and bring to the boil, then simmer for 50 minutes or until split peas are soft.
Remove and discard cinnamon stick from soup. Add lemon juice then process or blend soup. Reheat if required and serve with coriander leaves (if available) and herb scones.