Pumpkin Soup with Sweet Corn

Ingredients:

* 1 can pumpkin puree
* 1 can sweet corn
* 12ml butter
* Half of a medium sized onion peeled and chopped fine
* 140ml milk
* 360ml vegetable stock

Method:

1. Melt the butter in saucepan and add onion until translucent
2. Add pumpkin and sweet corn and season with salt and pepper
3. Keep it on low heat and cover with a lid for 10 minutes
4. Add milk and stock and gently simmer for 20 minutes
5. If you prefer a smooth texture you can puree the mixture in a blender or food processor before serving