



fresh produce



• seafood



• gourmet



## Creamy Sweet Potato Soup (Goguma Cream Soup)

Serves: 2

prep/cooking time 30mins

### Ingredients

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- 2 pcs Korean sweet potato pumpkin (medium size), sliced
- 1 pc Korean onion, sliced
- 150ml water
- 800ml milk
- Oil
- 1 slice cheese
- Salt and pepper to taste
- Crouton (optional)

### Preparation

1. In a pot, fry onions in oil until slightly browned.
2. Pour water and sliced sweet potatoes. Cover the pot and cook until completely soft.
3. Blend the sweet potato mixture with a hand blender until thoroughly smooth.
4. Stir in milk, cheese, salt and pepper. Serve hot.