

Butternut Squash Soup



Serves: 6

Profitability:

Steps:

Heat oven to 200C/180C fan/gas 6

Cut the squash into large cubes, about 4cm/1.5 inches across

Toss in a large roasting tin with half the olive oil. Roast for 30 mins, turning once during cooking, until golden and soft

While the squash cooks, melt the butter with the remaining oil in a large saucepan, then add the onions, garlic and 3/4 of the chilli. Cover and cook on a very low heat for 15 - 20 mins until the onions are completely soft

Tip the squash into the pan, add the stock and the creme fraiche, then whizz with the stick blender until smooth. For a really silky soup, put the soup into a liquidiser and blitz it in batches. Return to the pan, gently reheat, then season to taste. Serve the soup in bowls with swirls of creme fraiche and a scattering of the remaining chopped chilli

Ingredients:

1 butternut squash

2 tbsp olive oil

1 tbsp butter

2 onions, diced

1 clove garlic, thinly sliced

2 mild red chillies, deseeded & finely chopped

850ml hot vegetable stock

4 tbsp creme fresh, plus more to serve

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