

Roasted Butternut Squash Soup

Helpful Hint

For thicker soup add more Squash and keep the Liquid amount the same. You can always make it thinner after the event by adding more water and it means that it takes up less space when freezing

Ingredients

Squash x 4
White Onion x 1
Vegetables Stock (warmed but not too strong!)
1 x Sprig of Sage
1 x sprig of Rosemary



Method

Peel and chop squash (saving the seeds for later!)

Place in a Roasting Tin

Slice the onion and put in the tin with the squash and drizzle with a little oil.

Roast until the squash is just soft and tastes sweet. Add Herbs and Roast for another 2-3 minutes more.

Remove from the oven and Puree and place in a suitable large pan. Using the warmed vegetable stock, add until you get your required thickness. Finishing with a little cream and season to taste

You can toast the seeds and use them as garnish

Sometimes the squash can be bitter, if so you may need to adjust with a little sugar