



Ingredients

1.5kg butternut
1 cup chicken or vegetable stock
1 cup fresh cream
2 onions
Oil

3 cloves garlic
2 sprigs thyme
Pinch of salt
Parsley for garnish

Method

Preheat the oven to 180 C.

Peel and dice the butternut and place onto a large oven tray.

Dice the onion and add it to the butternut.

Remove the thyme leaves and finely dice. Add to the butternut

Finely dice the garlic and add to the butternut.

Coat the butternut in oil and place in the oven for 20 minutes or until cooked.

Check the butternut every few minutes and toss as needed to ensure the butternut does not burn.

Once cooked, remove from the oven.

Use a hand-held blender to puree the butternut mixture

Add the salt, stock and cream to the tray and mix thoroughly.

Enjoy!

Warming

Butternut Soup

Starter