



BUTTERNUT SQUASH WITH GINGER & CUMIN SOUP

No better soup flavour and no better soup colour.

INGREDIENTS

150g butter

350g white onions, chopped

150g celery, chopped

350g leeks, diced

1.5g butternut squash, diced

550g Maris Piper potatoes, peeled & diced

6 garlic cloves, crushed

80g fresh ginger, grated

20g ground cumin

350g red lentils

2lt vegetable stock (20g stock powder per litre)

1lt milk

Salt & Pepper, to taste

Melt the butter in a pan, sweat onion, celery, leeks, garlic and ginger in the melted butter for 10 minutes without colour.

Add the butternut squash & sweat for 10 minutes more.

Add stock, potatoes & cumin, bring to the boil.

Cook until everything is tender.

Liquidise & add milk, season to taste.

Serve and enjoy!

Serves 6

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