

ROASTED BUTTERNUT SQUASH SOUP WITH ROSEMARY

Ingredients

- 5 small/medium butternut squash
- 2tbsp olive oil
- salt and pepper
- Freshly grated Nutmeg
- 2oz butter
- 2 large onions thinly sliced
- 4 large carrots thinly sliced
- 4 large celery sticks thinly sliced
- 2 inches root ginger grated
- 2 litres vegetable stock
- 2 tsp dried rosemary



Directions

- Heat the oven to 200C or 190C fan.
- Cut the butternut squash in half lengthways, scoop out the seeds and discard.
- Arrange squash halves cut side up in a roasting tin just big enough to hold the squash. I used 2 tins. Mix the oil, seasoning and nutmeg and brush on cut sides of the squash.
- Pour enough water into the tin/tins to just cover the bottom of the tin/tins.
- Cook in the preheated oven for about 1 ¼ hours, basting occasionally until the squash is tender. Allow to cool.
- Melt the butter in a large pan and add the onion, carrot, celery and grated ginger. Cook for 5 – 10 minutes until beginning to soften. Add the stock and rosemary, bring to the boil and simmer for about 20 minutes until vegetables are tender.
- When cool enough to handle scoop the flesh from the squash and add to the pan. Blend the vegetables in a liquidiser or food processor until smooth.
- Season to taste.