



BUTTERNUT SOUP

Type:	Dessert
Serves:	+ - 2 liter of soup
Oven:	N/A
Time:	1h 30min
Important utensils:	Blender, Large pot

+ - 2 liter of soup

INGREDIENTS:

- *1 x medium onion finely chopped*
- *1 x granny smith apple peeled, cored and chopped*
- *50gr. butter*
- *1 cup orange juice*
- *750gr. roast butternut cut into cubes*
- *1 liter of chicken or vegetable stock*
- *1 cup milk*
- *zest of 1 orange*
- *salt and pepper to taste*
- *250 ml cream*

METHOD:

1. Fry onion & apple in butter on low heat until soft & translucent.
2. Add orange juice & simmer until almost fully reduced.
3. Add the roast butternut, stock & milk.
4. Bring to simmer, until butternut is soft.
5. Process in a food processor or with stick blender until smooth.
6. If too thick add more stock or milk
7. Pour back in the pot & add orange zest as well as seasoning to taste
8. Add the cream just before serving,
9. Don't let the soup boil after you add the cream, it could split.