

BUTTERNUT SQUASH SOUP

WHAT YOU'LL NEED

Ingredients

- 1 med/large butternut squash, halved and deseeded (wash and dry seeds then lightly toast them)
- 45g butter
- 4 tsp ginger, minced and peeled
- 1 L chicken stock
- 500ml chicken or vegetable stock
- 1 ½ tsp salt
- Handful parsley, chopped
- Croutons to serve

Equipment

- Jug/hand blender

WHAT TO DO

1. Place the halves of squash onto an oiled tray, cut side down, and bake in a preheated oven until the butternut squash can be pierced with a fork (this will take approximately 1 hour).
2. Allow your baked butternut squash to cool, then scoop the pulp out from the skin.
3. In a large pan, over a medium heat, melt the butter and add the chopped leeks and ginger, cooking for 5-10 minutes. Stir in the squash pulp and 1L stock.
4. Simmer for 20 minutes then blitz to a puree. Add the final 500ml of stock and the salt, bringing the soup back to the boil to heat through.
5. Serve with the croutons, parsley and toasted squash seeds.

Chef's Tip: To bake your seeds, spread them out on a baking tray lined with greaseproof paper, in a pre-heated oven on a low temperature until golden brown.



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