

Squash, Sage & Honey Soup

Our chum Sophie (you'll find her manning the Farm Shop on a Tuesday) also works for Talia's fabulous catering company Cotswold Cooks, so she knows a thing or two about putting together tasty dishes. She made this soup for us last week (did you smell it cooking?) and it was absolutely amazing – so we've stolen her recipe for this week. It's really simple, yet we wouldn't have thought of adding honey – honey?? – to enhance the yummy sweetness of the squash. Keep the damp out with this warming soup, perfect with fresh crusty bread spread with salty butter, yum.

Serves 2-3

1-2 onions
1 squash, peeled & cubed
25g butter
sprig fresh sage, or pinch dried sage
1 pint chicken/veg stock
2 tbsp honey
swirl of cream
cracked black pepper (optional)



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Sauté the onions in the butter until softened, then add the cubed squash and sweat until the squash is starting to soften too. Add the stock, bring to the boil, add the sage and simmer for 10 minutes or so, until thick and creamy. Add the honey and stir well, then purée or blend. Swirl in a little cream in the soup in each serving bowl, and serve with fresh bread, more butter, and a grate of fresh black pepper if you like.



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