

Butternut Squash & Sweet Potato Soup

Our own Kate Henery put us on to this recipe (she's usually in the farm shop on Thursdays and Fridays): we loved it so much that we used it at our fabby Bonfire night last Saturday - and it certainly warmed our cockles! The sweetness of our yummy butternut squashes are really brought out by pairing them with gorgeous sweet potatoes, with plenty of warm autumnal spices to complement the rich flavours. Simply delicious!

Serves 6

1 large butternut squash (approx 700g)

200g sweet potatoes

1 leek, trimmed & sliced

50g butter

1l warmed vegetable stock

pinch cinnamon

pinch ground cloves

pinch grated nutmeg

handful fresh parsley, chopped

salt & black pepper



Heat the butter in a large pan, and sauté the chopped washed leek gently in it; adding a splash of water if necessary. Peel the squash and scoop out the seeds and spongy interior, and cut the firm flesh into small cubes. Peel the sweet potatoes and cut into cubes too. Add to the leek and stir for a minute or two to coat; then pour in the warm stock. Bring to the boil and then simmer for 15-20 minutes, until everything is tender. Leave to cool then blend together, season to taste and add the spices. Heat up and then ladle into bowls with a sprinkle of parsley on top and grate of nutmeg and pepper.



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