



Sweet potato & Butternut squash soup

Ingredients

100g Butter
250g Onion, brunoise
100g White of leek, brunoise
20g Garlic, brunoise
1kg Butternut squash, 1 cm dice
1kg Sweet potato, 1cm dice
Bouquet garni
10 grates of nutmeg
2 cloves
1L chicken stock
1 ½ L Water
1 Tablespn Chicken bouillon

Method

Sweat the veg for 4 mins,
Add the squash & the sweet potato & the spices.
Cook for a further 4 mins until the veg is soft.
Add the stocks & water, bring to the boil, simmer & skim.
Puree in a Liquidiser, & pass.

To finish the soup:

500ml Milk
500ml Water
250g Butter
Add to the soup and pass through a chinois 3 times until
it's smooth adjust the seasoning.