

Butternut Squash, Pear and Ginger Soup

FOR 4

500gm **Butternut Squash** (weight = after being peeled and de-seeded) - cut into 2cm square pieces
3 large **Pears** – peeled, cored and chopped up
1 **Onion** - chopped
3 cloves **Garlic** – grated
25gm peeled fresh **Ginger** - grated
30 ml **Olive Oil**
600ml **Veg stock**
125 ml **Double cream**
Salt & **Pepper**
Chilli Powder, optional
Ground Ginger, optional

1. Preheat oven to 180 °C and **oil** a roasting tin.

2. Place **Squash** in tin, cover with foil and roast for 40 mins until soft and tender, then puree in blender.

3. Heat remaining **oil** in pan and sweat **onion**, **garlic** and **ginger** for 10 -15 minutes – don't brown.

4. Add **Pears** to pan with **Stock**; **Season**, then heat to simmer. Simmer for 20 minutes until pear is very soft . (Or microwave pears for a few minutes first.)

5. Add pureed **squash** – place everything back in blender if necessary.

6. Reheat slowly and add **Chilli powder** and **Ground Ginger** to taste, if using. Before serving, add **cream**.