



Butternut Squash Soup

Overview

Difficulty Easy

Servings 4

Preparation Time 30 mins

Cooking Time 30 mins

Ingredients

Ingredients for Croutons

- 200g Cut Old Bread into 2cm Cubes
- 200g Softened Butter
- 1 Tbsp Chopped Garlic
- 1 Tsp Salt
- 1 Tsp Pepper
- 10g Chopped Parsley

Ingredients for Soup

- 500g Chopped and Deseeded Butternut Squash
- 80g Chopped White Onion
- 10g Chopped Garlic
- 20g Chopped Celery
- 200ml Fresh Milk or Whipping Cream
- 400ml Chicken Stock
- 2 Stalks Fresh Thyme
- 20g Unsalted Butter
- To Taste Sugar
- To Taste Salt
- To Taste Pepper
- To Garnish Sunflower Seeds
- To Garnish Parsley
- To Garnish Freshly Cracked Black Pepper

Continue Next Page

Methods

Step 1.

Method of Preparation for Croutons

- Preheat the oven to 'Fan Mode' at 180°C.
- Leave the bread aside, then mix by stirring other ingredients together.
- Coat the breadcrumbs with the garlic-butter mixture. Remember to stir the breadcrumbs around the tray, to ensure that every crumb is evenly coated.
- Place the bread cubes in a tray and bake them for about 5 minutes.
- Toss and rotate the tray, and bake the crumbs for another 2 – 3 minutes.



Step 2.

Method of Preparation for Soup

- Add butter to a lightly heated pot, then fry the celery and onion.
- Once the celery and onions softened, add garlic and butternut.
- When the sliced butternuts have softened, add whipped cream, chicken stock and thyme, then season with salt, pepper and sugar. Next, bring the ingredients to a boil.
- Blend the ingredients and stock with the MultiTalent 6 Food Processor. Be very careful as you transfer the soup from pot to appliance - as the contents are very hot.
- Strain soup before serving
- Garnish soup with Sunflower Seeds, Croutons, Parsley and a pinch of Black Pepper.



Guten Appetit



Product Used

Food Processor MCM68861GB

Saves on space, not on possibilities thanks to 50 functions

