



Did you know?
Winter Squashes
are rich in fibre,
vitamins and
minerals.

METHOD

- Melt the oil and butter in a large saucepan or flameproof casserole. Add the onions and sage, and gently cook until really soft – about 15 mins. Tip in the squash and cook for 5 mins, stirring. Add the honey and stock, bring to a simmer and cook until the squash is tender.
- Let the soup cool a bit so you don't burn yourself, then whizz until really smooth with a hand blender, or in batches in a blender. Season to taste, adding a drop more stock or water if the soup is too thick. Reheat before serving, sprinkled with chives and cracked black pepper.

Olive Dining

MONTHLY BULLETIN | CHEF'S CHOICE RECIPE ROASTED BUTTERNUT SQUASH SOUP

INGREDIENTS

1 tbsp olive oil
1 tbsp butter
3 onions, chopped
2 tbsp chopped sage
1.4kg peeled, deseeded
butternut squash (whole
squash and prepare or ready-
prepared bags if more
convenient)
1 tbsp clear honey
1½l vegetable stock
chives & black pepper.

