

Roasted Vegetable Soup

For the soup...

1 x large onion

1 x small butternut squash

2 x sweet potato

3 x carrots

Oil (a couple of glugs)

280ml double or single cream

2 x chicken or vegetable stock cubes in 500ml of boiling water

For the croutons..

45g butter

4 x slices of day old bread

1. Chop Onions – fry in oil until brown
2. Peel and chop vegetables.
3. Put vegetables in roasting tray with oil; cook for 30 – 40 mins
4. Add vegetables to onions
5. Cover with stock and simmer
6. Take off to cool
7. Blitz with liquidizer
8. Add cream

For the croutons...

1. Chop up bread up into cubes, discard crusts.
2. Fry in butter until coated and brown