

Butternut Squash Soup

Makes 4 Servings

INGREDIENTS

3 cups Butternut Squash, Peeled, Cored & Chopped

3 cups Vegetable Stock

Cheesecloth And A String

1 Bay Leaf

1 Tbsp Fresh Sage Leaves, Left Whole

1 clove Garlic

1/3 cup Heavy Cream

Salt And Pepper, To Taste

DIRECTIONS

In a medium pot, add squash and cover with stock.

If the stock is not covering the squash by about 1/2-inch, then top up with cold water until it reaches the correct level.

In a piece of cheesecloth, place the sage leaves, bay leaf, and garlic clove - tie tightly with the string and place bouquet in the pot.

Bring the soup to a boil, reduce to a simmer and then cover and cook for 20 minutes or until squash is extremely tender.

Remove from the heat and remove bouquet garni (cheesecloth pouch). Either using an immersion hand blender or by pouring the soup in batches into a blender, puree the soup until it reaches a smooth consistency.

Once back into the pot, add the cream, stir well and then season to taste with salt and pepper.

Garnish with bacon bits, croutons, grated or shaved parmesan and serve warm.