

# Beckett's Farm

## STARTERS

### Butternut Squash Soup



-  2 butternut squash
-  30gm butter
-  1tbsp rapeseed oil
-  2 onions, peeled and chopped
-  1tbsp thyme
-  2 vegetable stock cubes
-  Salt and pepper

#### Method

1. Preheat oven to 190c/gas mark 5. Cut the squash in half and scoop out the seeds. Place the halves, cut-side down on a buttered baking tray. Roast for about an hour, or until tender. Remove from the oven and leave to cool
2. Heat butter and oil in a pan, add onion and cook over a medium heat stirring occasionally for approximately 5-8 minutes
3. Scoop squash flesh out of the skins, add flesh to pan and discard of skins. Cook for 1-2 minutes, and then add thyme and stock cubes. Pour in a litre of boiling water and stir until cubes have dissolved
3. Bring the soup to the boil and simmer for 20 minutes, until vegetable are tender. Remove pan from heat and leave to cool
4. Puree the soup in a blender until smooth and season with salt and pepper. Reheat soup before serving