

## Butternut Squash Soup

- olive oil
- 2 red onion, peeled and chopped
- 2 sticks of celery, trimmed and chopped
- 2 carrots, peeled and chopped
- 4 cloves of garlic, peeled and chopped
- 2 sprigs of fresh rosemary, leaves picked
- ½–1 fresh red chili, to taste, deseeded and finely chopped
- sea salt and freshly ground black pepper
- 2 kg butternut squash, halved, deseeded and cut into chunks
- 2 liters good-quality vegetable stock
- 125 ml heavy cream
- 2 tablespoons curry powder
- 1 teaspoon turmeric

Pour 2 tablespoons of olive oil into a large soup pot and add the chopped onions, celery, carrot, garlic, rosemary leaves, chilli and a good pinch of salt and pepper. Cook gently for about 10 minutes until the vegetables are sweet and soft. Add the squash and the stock to the pot, bring to the boil and simmer for around an hour. Keep the cover closed.

When the squash is soft and cooked through, whiz the soup with a hand blender or pour it into a liquidizer and pulse until you have a smooth purée (if you don't have a blender you can also cook it longer until the squash is soft enough that you can mash it with a hand masher). Add two tablespoons of curry powder and a teaspoon turmeric. Taste and season it until it's perfect. Divide the soup into bowls, sprinkle with a few alfalfa sprouts, and drizzle with a swirl of good-quality extra virgin olive oil.

(This is really good together with sage bread)