



JEAN CROSSING



Roasted Butternut soup

INGREDIENTS

1.5 kg	Peeled butternut	1 Tin	Coconut cream	FOR SERVING: - Fresh cream / coconut cream - Toasted pumpkin seeds - Roasted butternut - Fresh thyme - Black pepper
1 Tbsp	Extra virgin olive oil	1 tsp	Ground nutmeg	
1/2 Cup	Unsalted butter	1 tsp	White pepper	
1 Small	White onion	1/2 tsp	Ground cinnamon	
2	Garlic Cloves	1/4 tsp	Ground cardamom	
4 Cups	Chicken Stock			
	Kosher salt			

METHOD

1. Preheat the oven to 180°C and line a large baking sheet with parchment paper. Place the butternut chunks on the sheet and toss with olive oil and a few pinches of salt. Roast the butternut until crispy, about 1 hour.
2. In a large pot, melt butter over a medium-low heat and sauté garlic and onions. Stir until onions become translucent in colour
3. Add in roasted butternut chunks (keep a few chunks aside for serving), stock, coconut cream, spices and increase the heat to medium-high. Stir to combine and use immersion blender to blend the soup until smooth. Taste and add more salt if needed.
4. Plate 'em up!
Top the soup with roasted butternut and cream. Drizzle fresh greens, pepper and roasted pumpkin seeds!

Enjoy the autumn cold with this warmer!

RECIPE CREATED FOR JEAN CROSSING BY: Essen Eatery

