

Serendipity

Simple Butternut Squash Recipe

Ingredients

50g butter
2 medium onions, sliced
3 cloves garlic, sliced
1 large butternut squash, chopped
1 litre water
125ml single cream
Salt and freshly ground black pepper

Instructions

1. Melt the butter in a pan and add the onions, garlic and butternut squash
2. Sweat the vegetables for 10 minutes until softened
3. Add the water, bring to boil, cover and simmer for 15-20 minutes until soft
4. Blend until smooth
5. Return to the pan and stir in the cream. Season to taste and serve

