

HART'S

Pumpkin & Butternut Squash Soup

Serves 10

1 medium onion
2 cloves of garlic
100g butter
1 butternut squash
1 medium sized pumpkin
3 carrots
2 star anise
1 cinnamon stick
1 teaspoon ground cloves
1 teaspoon mixed spice
1 sprig of thyme
2 litre vegetable stock
Cracked black pepper
Lemon juice
Salt (optional)

Method

Chop the onion and garlic and sweat in a large pan with the butter until soft and translucent. Peel, de-seed and chop all the vegetables into cubes and add to the pan. Add the stock, thyme and spices and bring to the boil. Cook on a medium heat until soft. Remove the cinnamon stick and then blitz until smooth. Season with salt, pepper and lemon juice.