Sun Soup

**(Butternut squash soup)**

**Ingredients :**

* **1 tbsp vegetable oil**
* **1kg butternut squash, peeled and cut into small cubes**
* **1 onion, finely chopped**
* **1tsp ground cumin**
* **1 garlic clove, crushed**
* **1 litre vegetable stock**
* **3 tbsp double cream**
* **Small handful of fresh coriander leaves, to garnish**

How to cook:

1. Heat the oil in a large pan. Add the squash and the onion, cover and gently fry for 10min until softened and slightly coloured.
2. Add the ground cumin and garlic and fry for 1min, then pour in the stock. Bring to the boil, then simmer for 15min until the squash is tender.
3. Blend until completely smooth, in batches if necessary, and return to the pan to reheat. Check the seasoning.
4. Serve garnished with fresh coriander and a swirl of cream!

Enjoy!



