

Butternut squash soup

INGREDIENTS

1 butternut squash, about 1kg, peeled and deseeded
2 tbsp olive oil
1 tbsp butter
2 onions, diced
1 garlic clove, thinly sliced
2 mild red chillies, deseeded and finely chopped
850ml hot vegetable stock
4 tbsp crème fraîche (or vegan alternative), plus more to serve



METHOD

1. Heat the oven to 200C/180C fan/gas 6
2. Cut the squash into large cubes, about 4cm/1½in across, then toss in a large roasting tin with 1 tbsp of the olive oil.
3. Roast for 30 mins, turning once during cooking, until golden and soft.
4. While the butternut squash cooks, melt the butter with the remaining 1 tbsp olive oil in a large saucepan, then add the onions, garlic clove and three-quarters of the chillies.
5. Cover and cook on a very low heat for 15-20 mins until the onions are completely soft.
6. Tip the butternut squash into the pan, add the stock and crème fraîche, then whizz with a stick blender until smooth. Return to the pan, gently reheat, then season to taste. Serve the soup in bowls with swirls of crème fraîche and a scattering of the remaining chopped chilli.