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BUTTERNUT SOUP

Serving | 2

INGREDIENTS

5ml Butter
5ml Oil
½ Onion
1 Clove Garlic, crushed
375g Butternut
1.25ml Nutmeg
2ml Cinnamon
2.5ml Curry Powder
½ Granny Smith Apple
250ml Chicken Stock
Salt and Pepper
60ml Cream
Feta for Garnish
1 Piece Bacon

DIRECTIONS

1. Melt butter and oil in saucepan, add onion and garlic and fry until tender
2. Add the cinnamon, nutmeg and curry powder and fry for 2min
3. Add the cubed butternut and stock and stir well
4. Bring to the boil and reduce the heat, allow to simmer for 25 – 30min or until butternut is tender
5. Dice bacon and fry until crispy. Set aside
6. Remove butternut from heat and blend using stick blender until smooth then stir in cream and season to taste
7. Garnish with feta and bacon bits

