Butternut Soup – Simple but absolutely delicious!

1 leek - chopped

3 kg Butternut, peeled, de-seeded and chopped into pieces

Vegetable stock powder

Method.

- 1. Place the chopped vegetables into a large pot and cover with water don't add too much water as you can always dilute the soup once cooked.
- 2. Boil until the butternut and leek is soft.
- 3. Add vegetable stock powder (add a teaspoon at a time and taste before adding more)
- 4. Liquidise.
- 5. Serve!