



## Recipes

### Butternut Squash and Orange soup with Mrs Bridges Chilli and Honey Chutney



Serves 8

#### Ingredients

- 2 brown onions roughly chopped
- 1 clove of garlic roughly chopped
- 3 tablespoons of olive oil
- 2.5 kg butternut squash, peeled, halved, the seeds and strings discarded, and the flesh cut into 1/2-inch pieces
- 2 1/2 cups chicken stock
- zest of 1/4 orange
- 1 cup freshly squeezed orange juice
- Mrs Bridges Chilli and Honey Chutney

#### Preparation

In a saucepan cook the onion and garlic in the olive oil over moderately low heat, stirring, until it is softened. Add the squash and stock, and cook uncovered over moderately low heat for 20 minutes, or until the squash is tender. Add the orange zest and juice and simmer the mixture, uncovered, for 15 minutes.

In a blender or food processor purée the mixture in batches and strain it through a sieve into a large bowl. Ladle the soup into bowls and garnish each serving with about a tablespoon of Mrs Bridges chutney, to be stirred into the soup. Great served with your favourite crusty bread. The soup may be made 1 day in advance and kept covered and chilled.

"Laughter is  
brightest where  
food is best"



"in the kitchen there  
is always something  
new to learn,  
taste and discover"

