

Butternut Squash Cream Soup



Butternut squashes are slightly sweet and as such perfect for preparing salty and sweet dishes. Butternut squash soup is extremely tasty, soft, light and creamy.

INGREDIENTS :

1 onion (big)

1 big Butternut squash or two smaller ones

4 spoons of oil

150 ml . of cooking cream

$\frac{1}{2}$ of a small spoon of pepper

salt

1 spoon of Vegeta

3 – 4 big potatoes

Water

PREPARATION :

1 . peel the onion and chop it into tiny cubes ...

2 . peel the potatoes, peel and seed the butternut squash and cut them in thin slices ...

- 3 . put the oil in the pot, let it heat and add the onion ...
- 4 . fry the onion on medium heat till it gets a light golden colour ...
- 5 . add butternut squash, potatoes and water just to cover all the ingredients in the pot ...
- 6 . add pepper, Vegeta, and salt according to your taste ...
- 7 . cook for 20 min and use a fork to check if the butternut squash and potatoes are soft ...
- 8 . be careful that the water does not evaporate...
- 9 . add the cooking cream, let the soup boil and mix well with a hand blender, taste to make sure that there is enough salt ...
- 10 . serve the cream soup and enjoy it... I wish you a good appetite ...



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