



Sydney Butternut Squash Soup

(Serves 4 people)

Ingredients:

- 1 onion
- 300g potato (10.6 oz)
- 1 butternut squash
- 1 dash of olive oil
- 1 chilli pepper
- 1 teaspoon turmeric
- 1 dash of white wine
- 700ml chicken stock
- 150ml cream
- 2 tablespoons Japanese soy sauce
- 100g smoked chicken breast (3.5 oz)
- 80g macadamia nuts (2.8 oz)
- chives

Method:

Peel and chop the onion. Peel and dice the potatoes. Cut the squash into parts. Deseed and remove the skin if you prefer (I usually don't - I just give the squash a good scrub beforehand) and then dice it.

Heat the oil in a pan. Add the onions and fry a couple of minutes. Add the potato and squash.

Cut the chilli pepper into rings (remove the seeds for a milder version).

Add the pepper and turmeric and let it fry for a bit.

Deglaze with wine and stock.

Let the soup cook for about 30 minutes on a lower heat.
Add cream and soy sauce and puree the soup.
Chop the smoked chicken breast and add it to the soup.
Scatter the nuts in a dry frying pan and toast them until lightly golden. Roughly chop them.
Cut the chives into small rings.
Serve the soup in bowls and sprinkle with nuts and chives.

