

## Superb Squash Soup with Parmesan Croutons (Jamie Oliver)

There are many different butternut squash soup recipes out there.

This is one I tried and found to be very flavourful. The parmesan croutons are easy to do and add a little something special. You could also throw in barley, pasta or rice.

Serves 8

Olive oil

16 fresh sage leaves (for top of soup at the end)

2 red onions, peeled and chopped

2 sticks of celery, trimmed and chopped

2 carrots, peeled and chopped

4 cloves of garlic, peeled and chopped

2 sprigs fresh rosemary

½ - 1 fresh red chili, deseeded and finely chopped (optional)

2 kg butternut squash

2 litres good quality chicken or veg stock

Sea salt and pepper

For the croutons:

Extra virgin olive oil

16 slices of ciabatta bread

Block of parmesan cheese for grating

Put a large saucepan on medium heat and pour in some olive oil.

Add the sage leaves and fry for 30 seconds or until dark green and crispy. Remove with a slotted spoon to a bowl lined with kitchen paper. Save for later. In the pan you will have lovely flavoured oil so use it to cook your onion, carrot, celery, garlic, rosemary leaf, chilli and a pinch of salt and pepper. Cook for 10 minutes or until veggies are sweet and soft. Add the squash and the stock to the pan, bring to a boil and simmer for ½ hour.

While soup is cooking making your croutons. Drizzle olive oil over the ciabatta slices. Press some grated parmesan into each side. Fry until golden on both sides.

When squash is soft, blend soup with a hand blender. Divide soup among bowls and place two croutons in each. Add a few sage leaves and then drizzle a swirl of extra virgin olive oil.