

BUTTERNUT SOUP

INGREDIENTS

2 Tbsp Butter

1 Small Butternut

A few Celery leaves

2 Leeks

1 Gammon Steak

1 litre Beef Stock

50ml Cream

METHOD

Cut the butternut into small cubes, slice up the leeks and cut the gammon steak into small cubes.

In a heavy pan, heat the butter and add all the ingredients except the stock and cream.

Allow the veggies to fry until they begin to soften. (about 7 minutes).

Add the stock.

Reduce the heat and allow to simmer until veggies are soft and the meat is cooked.

Blitz with a stick blender. If you find it is too thick, add a bit of water.

Add the cream.

Taste and adjust the seasoning to your liking.

