

# Butternut Squash Soup

## Ingredients

- 1 small butternut squash
- 1 red pepper
- 1 onion
- 2 medium carrots
- 800ml vegetable stock
- Salt and pepper



## Method

- 1) Deseed the butternut squash and red pepper and chop into small chunks using the bridge and claw chopping methods.
- 2) Peel the onion and carrots and chop into small chunks using the bridge and the claw chopping methods.
- 3) Place all the vegetables into the soup maker.
- 4) Mix the vegetable stock with 800ml hot water, stir and pour into the soup maker.
- 5) Season with salt and pepper.
- 6) Put the lid on the soup maker and choose the puree soup option.
- 7) After 20 minutes your soup will be ready.

## Beware

**The soup maker will get very hot!**

**Knives and peelers are very sharp!**