



Spicy Butternut Soup

Ingredients

Yield: 1 Portion

- 500g butternut
- 4 carrots
- 1 onion, chopped
- 4 green chillies
- 4 garlic cloves
- 2 tbs Rama margarine
- 250ml fresh cream
- Salt to taste

Instructions:

1. Steam the butternut and carrots until soft.
2. Melt the Rama.
3. Sauté the onions, garlic and chillies until caramelised.
4. Add the sautéed mixture to the vegetables.
5. Pour in the cream.
6. Blend until completely smooth.
7. Adjust seasoning.
8. Serve with warm garlic naan.

Best Paired with Thornleigh Sauvignon Blanc