



BUTTERNUT SOUP

Ingredients

For 4 bowls

1 butternut squash

1 onion

40cl of coconut cream

35cl of vegetable broth

Olive oil

Steps

- 1.** Peel the squash and the onion and cut them into pieces.
- 2.** In a large saucepan, brown them with a little olive oil.
- 3.** When the onions start to color, cover everything with the vegetable broth.
- 4.** Cook for 20/25 minutes so that the squash is cooked.
- 5.** Mix everything in a blender to obtain a homogeneous texture and add the coconut cream.