

Butternut Squash and Prosciutto Soup

Yield: 4 serves | **Prep:** 15 min | **Cook:** 40 min | **Source:** thestranger.online

The perfect winter warmer

Ingredients

- 1 ½ tbsp olive oil
- ½ tsp ground cumin
- 1 medium white onion (diced)
- 4 tbsp light cream (to top)
- ½ tsp nutmeg
- 1 chicken stock cube
- 1 large potato/es (peeled and diced, or 2 medium)
- ½ tsp ground coriander
- 500 ml water
- 1 pinch salt and pepper (to taste)
- 850 g butternut squash (peeled and diced)
- 1 garlic clove (crushed)
- 4 slices prosciutto



Instructions

1. Finely dice the onion then peel and dice the potato. Use a potato peeler (or sharp knife) to remove the skin of the butternut squash. Cut the squash in half, using a spoon to remove the seeds and keep for drying out and snacking on later. Cut the squash into 2" pieces.
2. In a large saucepan heat up the oil and place on a medium to low heat, add the onion and cook until soft and translucent. Add the crushed garlic and spices, whilst continuing to cook them out for a further 2 minutes, ensuring you continue to stir the contents of the pan.
3. Add the stock cube and water to the pan, along with the potatoes and squash. Bring to the boil then simmer for 25 minutes (around 90°C) or until the squash and diced potatoes are cooked through.
4. Once thoroughly cooked through allow the mix to cool. Pour it all into a blender along with 1/3 of the cream, blend until smooth.
5. Whilst the soup is cooling place the prosciutto into a dry saucepan on a low to medium heat until crisp.
6. Reheat the soup; crack the cooled prosciutto over each bowl, drizzle over the remaining cream and serve.