



BUTTERNUT SQUASH and ORGANIC HONEY DEW SOUP



Serves 4

Ingredients

- 250ml Organic Honey Dew
- 1 butternut squash, peeled and chopped
- 200g carrots, peeled and chopped
- 50ml olive oil
- 50g butter
- 2 large onions, chopped
- 1 teaspoon ginger, chopped
- 1 teaspoon garlic, chopped
- 1 bay leaf
- 1 sprig of thyme
- 1/2 cinnamon stick
- 4 cardamom pods (place in tied muslin bag)
- 1 litre vegetable stock

This delightfully sweet, warming soup tastes wonderful with an ice cold Honey Dew.

Method

- In a large pan gently sweat the ginger, garlic and onions in the olive oil and butter until soft.
- Add the butternut squash, carrots and vegetable stock and bring to the boil.
- Tie the bay leaf, thyme, cinnamon and cardamom pods in a muslin bag and add to the pan.
- Gently simmer until the vegetables are soft.
- Add the Organic Honey Dew and bring back to the boil.
- Remove from heat, remove muslin bag and liquidise the remainder. Adjust the thickness with a little Organic Honey Dew if necessary.
- Season to taste and serve.



Organic
HONEY DEW
Refreshing Golden Beer

