



Dave & Lorraine
The Madhatters Tearooms/Restaurant
28 Church Street
Launceston
Cornwall
PL15 8AR

Tel 01566 774634 e-mail dave@the-madhatters.co.uk

STARTER

The starter is a recipe for Butternut Squash and Vegetable soup

BUTTERNUT SOUP

- 1** Take one red onion and dice it. Add this to a large lidded pan.
- 2** Chop up one leek and add to the pan
- 3** Chop up two sticks of celery and add to the pan
- 4** Dice three large carrots and add to the pan
- 5** Peel and seed a medium sized Butternut Squash, dice up and add to the pan.
- 6** Add two teaspoons of paprika
- 7** Make up enough stock to just cover the vegetables using marigold gluten free bouillon.
- 8** Bring to the boil and simmer with the lid on for about three quarters of an hour.
- 9** Blend the mix together and this will produce a fairly thick soup. It can be thinned down by adding a little water and blending it in.

This will give you 8 portions of soup. The soup can be stored by using jars that can be sealed. Warm the jar and add warm soup, seal it and allow to cool. The soup will keep well in a fridge.

