

# Butternut Squash Soup with Pesto Crostini



**Serves 4 (8 for the soup)**

**Prep 30mins**

**Cook 30 mins**

**Easy**

## Ingredients

### For the butternut squash soup

1 tbsp olive oil  
1 tbsp butter  
3 onions, chopped  
2 tbsp dried sage  
1.4kg butternut squash, peeled, deseeded & cubed  
Adjust quantities if using a smaller squash  
1 tbsp clear honey  
1.5 litres vegetable stock  
bunch chives, snipped  
pepper

### For the pesto sauce & crostini

For the pesto:  
40g basil  
25g toasted pine nuts  
25g grated parmesan  
3 tbsp olive oil

### For the crostini

12 slices baguette  
15g toasted pine nuts  
25g parmesan cheese

### For the butternut squash soup (serve 4 and freeze half)

1. Melt the oil and butter in a large saucepan or flameproof casserole. Add the onions and sage, and gently cook until really soft - about 15 mins. Tip in the squash and cook for 5 mins, stirring. Add the honey and stock, bring to a simmer & cook until the squash is tender.
2. Let the soup cool a bit so you don't burn yourself, then whizz with a hand blender until really smooth, or in batches in a blender. Season, and add a bit more stock if the soup is too thick.
3. Reheat before serving, sprinkled with the chives and black pepper.

### For the crostini & pesto

1. Make the pesto: Put the pine nuts in the blender and pulse until chopped. Add the basil leaves and oil and pulse again until well mixed. Turn into a bowl and stir through the parmesan until you have a juicy paste
2. Spread the pesto on the slices of bread. Sprinkle with the pine nuts and the parmesan cheese. Grill for 2-3 mins or until browned and bubbling. Serve hot with the bread.