
Fall soup

SOUPS

**Ideal with the
Hubbard squash !**

Preparation time: 20 minutes

Cooking time: 1 hour

Yield: 1 litre (4 cups)

Ingredients	Amount		Method
	Metric	Imperial	
Butter	30 ml	2 Tbsp.	Sauté leeks in butter 3 to 4 minutes.
Leeks, diced	250 ml	1 cup	
Potatoes, peeled and diced	750 ml	3 cups	Add remaining ingredients and simmer about 1 hour.
Squash (buttercup or pepper), peeled and diced	750 ml	3 cups	
Chicken broth	1 l	4 cups	
Salt, pepper, fresh thyme	to taste		Transfer to blender or food mill and purée. Adjust seasoning.
Cream	60 ml	4 Tbsp.	Add a small amount of cream just before serving, if you like.