

# Spiced Roasted Butternut Squash Soup

## with Paul Hollywood Ready To Bake Multi-Seed Rolls



**Serves 4   Takes approx. 1 hour**

### Ingredients

4 Paul Hollywood Ready To Bake Multi-Seed Rolls  
1 butternut squash (approx. 1kg peeled & deseeded)  
1 red onion, peeled and cut into wedges  
Good pinch dried chilli flakes (or ½ tsp if you like it spicy)  
1 tsp paprika  
½ tsp ground cumin  
¼ tsp ground ginger  
2 tsp olive oil  
1 stalk celery, sliced  
1 clove garlic  
850ml vegetable stock

### To serve

100g diced pancetta  
4 tsp crème fraîche  
Drizzle extra virgin olive oil  
Ground black pepper  
Chilli flakes  
Few sprigs fresh coriander, chopped

### Method

1. Preheat the oven to 170°C fan.
2. Peel and de-seed then chop the squash into chunks. Place in a large non-stick baking tin. Add the onion, chilli flakes and ground spices then drizzle over the olive oil and toss to coat well. Roast in the oven for 30 minutes, turning the vegetables half way through.
3. Add the celery and garlic and stir, then roast for another 20 minutes until the squash is soft and golden round the edges.
4. Add the rolls to the oven, turn up the heat to 200°C and cook for 10 minutes while you finish making the soup. Tip the roasted vegetables into a large saucepan and pour over the hot stock. Use a stick blender to puree the soup (you can leave it a bit chunky if you prefer). Alternatively, tip half the vegetables into your blender with half the stock and blend then tip into a large saucepan then repeat with the other vegetables and stock. Bring to a gentle simmer for a few minutes.
5. While the soup is bubbling, fry the pancetta until crispy in a small pan.
6. Serve the soup into bowls and drizzle with olive oil. Swirl on a spoonful of crème fraîche then add a pinch of chilli flakes and some black pepper. Finally sprinkle on some pancetta and a few coriander leaves and serve with the warm multi-seed rolls for dunking.