

## Curried Squash & Apple Soup

Serves 8

### Ingredients

- 4 Tbsp. Unsalted butter
- 2 cups Onion, diced
- 4 tsp. Curry powder
- 2 Medium butternut squash, peeled, seeded and chopped
- 2 Apples, peeled, cored and chopped
- 3 cups Chicken stock
- 1 cup Apple juice
- 1/2 cup Gewürztraminer
- Salt and fresh ground black pepper to taste

### Preparation

1. In a large pan, melt butter, add curry and cook over very low heat for 20 minutes. Add stock, squash, apple and simmer for 25 minutes.
2. In a food processor, blend until smooth. Add apple juice and wine to desired consistency. Add salt and pepper to taste.

