



# Curried Butternut Soup with Urban Appetite Tomato & Sweet Tandoori Sauté Sauce

## Ingredients

- 60g Butter
- 1 Onion (large), chopped
- 1.5kg Butternut, peeled and cubed
- 30ml Rice Flour or Flour
- 1.2 litres Chicken Stock
- [Urban Appetite Tomato & Sweet Tandoori Sauté Sauce](#)
- Salt and freshly ground black pepper



## Method

Melt the butter in a large pot, add the onion and butternut and cook for 5 minutes.

Sprinkle the flour over the vegetables and cook for a further 3 minutes, stirring all the time.

Add the heated stock and [Urban Appetite Tomato & Sweet Tandoori Sauté Sauce](#) and allow the soup to simmer until tender.

Cool slightly and puree in a blender.

Season with salt and pepper and garnish with plain yoghurt when serving.