



Butternut Soup with Cinnamon Popcorn

Soup Ingredients

1 bunch chopped Spring Onions
30gr Butter
1kg Butternut peeled and chopped
750ml Chicken Stock
1 Cinnamon stick
3ml Curry Powder
Pinch of nutmeg
Salt and pepper to taste
250ml Cream

Popcorn Ingredients

100gr Popcorn Seeds
20ml Oil
1tsp Cinnamon
1stp Syrup
30gr Melted Butter
Pinch Salt

Method (Butternut Soup)

Sauté onions in butter. Add butternut, stock and cinnamon stick, simmer for 25minutes. Add curry powder and nutmeg, puree until smooth. Return to saucepan then add cream and heat through, do not boil.

Method (Popcorn)

Place oil into a saucepan and popcorn kernel's. Once finished popping remove from stove add melted butter, cinnamon, salt and syrup. Mix through thoroughly and serve on top of butternut soup.