



Fireside FARE

Chase away the winter chills with these hearty dishes

BUTTERNUT AND GINGER SOUP WITH GARAM MASALA DRIZZLE

(Serves 4–6)

CHILLED

- 60ml cream (optional)

FRESH

- 60ml fresh mint leaves
- 60ml spinach leaves
- 1 onion, diced
- 20ml fresh ginger
- 1kg butternut
- 1,2ℓ quality vegetable or chicken stock
- boiling water, to cover
- 5 curry leaves, plus extra for serving
- 5ml garam masala

- 10ml lemon juice
- fresh coriander leaves
- crostini (optional)

STORE CUPBOARD

- 2ml ground ginger
- 5ml mild curry powder
- 45ml olive oil
- 15ml olive or avocado oil
- salt and milled black pepper