Butternut Squash, Leek and Apple Soup with Croutons

Ingredients:
1 ½ cups butter
36 leeks
2 medium onions
60 cloves garlic
24 lbs butternut squash
12 large, tart apples
14 L vegetable broth

4 tbsp fine grain sea salt
4 tbsp ground cumin
2 tbsp ground cardamom
2 tbsp ground star anise
4 tbsp apple cider vinegar

Directions:

Ask David Fletcher if you can use the foods room to make Tuesday after school

1. Preheat ovens to 400°F / 200°C.

2. Prepare all vegetables: chop leeks and onions, peel garlic (but leave it whole), peel butternut and cut into cubes, chop apple.

3. Place all vegetables on baking sheets with the melted butter, toss to coat, and set in the oven to roast for 25-35 minutes until tender.

4. Transfer roasted vegetables to a blender and add the spices and hot vegetable stock (you will need to work in batches). Blend on high until completely smooth. Taste, then add salt and apple cider vinegar, blend and taste again. Adjust seasoning to your taste, and add stock until the desired consistency is reached.

5. Transfer soup to a large cooking pot over medium heat to warm. Store in two large pots.

6. Heat up and serve with croutons on salad bar day.