

Late Harvest Soup with Saffron and Sage

Yield- 12 servings

2 large white onion, diced small
4 carrots, diced small
4 celery stalks, diced small
1 large leek, cleaned and chopped
2 tbsp. butter
3 tbsp, olive oil
2 cloves garlic, minced
2 cups sweet potato, diced medium
3 cups gold potatoes, diced medium
4 cups chopped squash (mini pumpkin, acorn squash, potato squash, butternut squash, carnival squash and white swan squash)
1-cup rutabaga, diced medium
Salt and pepper to taste

6 litres of vegetable stock
1 tbsp. saffron
4 granny smith apples, skin on and diced small
1 tbsp. fresh sage, chopped



Method

Preheat a large stockpot with the olive oil and butter. Sauté the onion, celery and carrots for 5 minutes. Add the leaks and garlic and continue to cook for approx. 3 minutes. Add the remainder of the vegetables and stock to the pot. Add the saffron and cook over medium heat for 45 minutes or until the vegetables are tender. Add the chopped apples and fresh sage. Season with salt and pepper and serve

