

ROASTED SQUASH SOUP

Butternut Squash soup

Qty Measure Ingredient

1	Each	Butternut Squash, peeled and seeded
1	Large	Yellow onion, chopped
4	Each	Carrot, chopped
3	Each	Celery sticks, chopped
2	Large	Zuquini, chopped
2	Large	Lemon grass sticks
1	Can	Coconut milk
1-Quart		Chicken or Vegetable Stock
1	Bunch	Fresh Cilantro
2	Tablespoon	Extra virgin olive oil
1	Cup	Toasted coconut shavings
1	Tablespoon	Butter
1	Cup	White Wine (good quality)

Instructions: In a large Pot, at medium high heat add the butter and extra virgin olive oil.

Add the onions, celery, carrots, zuquinis, lemon grass, butternut squash, Sautee all the vegetables until golden brown.

Add the white wine, let simmer for a minute or two.

Add the chicken stock. Let simmer until all vegetables are soft.

Disregard the lemon grass.

Place the vegetables and chicken stock in a blender, while mixing add some of the coconut milk until creamy consistency.

Repeat last step until all vegetables are blended.

Bring the mixture to a simmer for 5 minutes.

Serve with a sprig of cilantro and a spoonful of coconut shavings.

Recommended wine pairing:

Lorena Garcia Chardonnay

Serves: 8-10

Prep Time: 15 min.

Cook Time: 15 min

Total Time: 30 min

Source: Chef Lorena Garcia

Category: Appetizer

This is a great soup to enjoy around the holiday season- either at Halloween, Thanksgiving or Christmas.