

Roasted Butternut Squash Soup

By Chef-owner Adam Reed, Sante Restaurant

Ingredients:

1 three-pound butternut squash, split lengthwise and seeded
2 tablespoons butter
2 tablespoons olive oil
1 cup chopped onion
1 cup chopped celery
1 cup chopped fennel
1 clove garlic
1/2 teaspoon tumeric
1/2 teaspoon curry
1 pear or apple, peeled and chopped
1 cup white wine
2 cups chicken stock
2 cups milk
zest of one orange
salt and pepper to taste

Method:

Place squash on a baking pan, flesh side down. Roast in a 325 degree oven until baked through. Test for doneness with a knife.

Put butter and oil in a large pot and bring to medium-high heat. Add onion, celery, fennel, apple and garlic. Saute until tender. Add spices. Add white wine and reduce.

Add stock, milk, zest, salt and pepper and bring to a boil, then reduce immediately to a simmer.

Add cooked squash, scraped away from the skin. Continue to simmer for 20 minutes, then puree together. Adjust consistency to your liking by thinning with either stock or milk or thickening with a roux or a slurry.