

Roasted Butternut Squash Soup

1 ea. Butternut squash

1 Tbs. Olive oil

2 Tbs. Butter

1 ea. Small onion, diced

Chicken stock (May substitute vegetable stock to keep vegetarian)

1 grate Nutmeg

½ C. Heavy cream

Salt and pepper

Garnish

Roughly chopped toasted hazelnuts

Sour cream

Chopped parsley

1. Split squash in half lengthwise. Rub cut face with olive oil, salt and pepper. Place cut face down on a baking sheet.
2. Place in a pre-heated 375° oven and cook until soft to the touch in the middle of the neck (about half an hour to forty-five minutes).
3. Remove from the oven and allow to cool slightly. Scrape meat out of skin and reserve.
4. Sweat onions in butter until translucent. Add squash and barely cover with stock. Bring to a boil and simmer gently with stirring for 10 minutes.
5. Puree in blender and strain to remove any remaining bits of squash.
6. Return to pot and bring to simmer. Add cream and adjust consistency with stock if necessary. Season well with salt and pepper and the barest grate or two of fresh nutmeg. The goal is to use the nutmeg to enhance the flavor of the squash, not to make the soup taste like pumpkin pie filling.
7. Top with a small dollop of sour cream, chopped hazelnuts, and chopped parsley.