

Butternut Squash Soup

Chef Jeremy's Butternut Squash Soup is an ode to the delightful flavors of fall. This velvety creation, adorned with a dollop of creme Fraiche, boasts a delectable tang that elevates its taste. Perfect for a party starter in cute soup shooters or a hearty bowlful of goodness. Jeremy insists, pair it with a scrumptious focaccia for that dipping delight. Indulge in the essence of autumn with every spoonful!



Ingredients

- 1 medium butternut squash
- Pinch Balinese Truffle Salt
- 2–3 tablespoons olive oil
- 1 large onion
- 1 bundle sage
- 4 cloves garlic
- 4 tbsp butter
- 1/4 tsp fresh nutmeg
- 1/2 tsp cinnamon
- 3 cups chicken broth
- 5 oz creme fraiche
- 1 oz parmesan cheese
- Splash of balsamic vinegar
- Pumpkin seeds & dried cranberries to garnish

Culinary Skills

- Roasting Vegetables,
- Boiling Vegetables
- Knife Skills

Directions

- 1 Preheat your oven to 400°F. Peel the butternut squash (if not already peeled) and chop into 1/4" cubes. Place on a foil or parchment lined baking sheet and toss with a pinch of truffle salt and 2–3 tablespoons of olive oil to coat. Bake for 30–45 minutes or until the butternut squash is tender and easily pierced with a fork. Dice the onion. Mince the sage and garlic.
- 2 In a large pot over medium heat melt 4 tablespoons of butter. Add the onion and a small pinch of Balinese Truffle Salt. Cook down until the onion has softened. Add in the garlic, sage, nutmeg, and cinnamon. Keep cooking until fragrant. Add the butternut squash and stir to coat.
- 3 Add the broth, then bring to a boil and reduce to a simmer. Simmer for 10 minutes. Transfer all of the vegetable chunks to a blender and add enough liquid to cover the squash pieces. (If there is leftover liquid, you can leave it over a medium high heat to reduce and add back to the soup later.) Blend the soup on medium speed.
- 4 Add 3/4 of the creme fraiche, the parmesan cheese, and a splash of balsamic vinegar. Blend until combined. Season the soup to taste with Balinese truffle salt and vinegar. Serve the soup with a dollop of creme fraiche, pumpkin seeds, and dried cranberries!