

Butternut Squash Soup Chef William Merelle

Serves 4-6

1 Large Butternut Squash
1 Spanish onion
2 Local Potatoes
pinch of salt
pinch of Cayenne Pepper
2 tablespoons of Grapeseed Oil
12 cups of Cold Water,
Or 6 Cups Chicken Stock and 6 Cups Cold Water
1 Bunch of Parsley

Pre Heat Oven to 375.

Carefully Cut Butternut Squash in half. Remove the seeds and Lightly Brush Grapeseed oil onto Squash and add the Salt.

Place skin up into a Roast Pan.

Bake in the oven for 45 minutes to 1 hour.

Remove Butternut Squash from oven. Allow 10 minutes to cool.

Scoop out Squash and put into a separate bowl.

Compost the skin.

(While the Squash is cooking) Peel, Wash and Dice potatoes into a 1” cubes. Peel, Wash and Dice Spanish Onion, add Grapeseed Oil to the Stock pot. Bring to Low Heat on the Cooktop, add your Chopped Onion. Stir until Onions are Translucent, Add Cold water or stock.

Add the Potatoes and Butternut Squash to your soup. Cook on medium for 20 minutes. Then lower to simmer for 10 minutes. Remove from heat, Pureé with Food Processor or Submersion Blender. Filter through a Chinois.

Pinch Salt and Pepper to taste.

Serve in Bowl and add Deep fried Parsley Garnish.

Bon Appetit