

Puree of Butternut Squash soup F2S

Source : Monique's Kitchen

Type : Vegetable

Origin : France

Category : Soup

Classification : Holiday Meals
Vegetarian

Quantity	Measure	Item
		Serves 50
1/2	C	Olive oil (more or less)
2	Lb.	Onions, diced
6	Whole	Lemons, zested and juiced
18		Butternut squash cut in 1/2
6	Qts	Chicken broth or vegetable broth
1	Tablespoon	Ground nutmeg
1	TB.	Cinnamon
		Pepper to season
4	TB.	Mustard

Instructions : Preheat the oven at 400
Cut the butternut squash in halves lengthwise
Mix oil, mustard, nutmeg, cinnamon, lemon zest and juice
Brush the cut surface of the squash with oil mixture
Place on a baking sheet cut sides down and transfer to oven to bake Turn temperature down to 375 and bake until soft to the touch, about 45minutes to one hour depending on the ripeness of the squash

Remove the squash from the oven once tender to the touch
Allow to cool somewhat for ease of handling them
Scoop out the seeds and discard
Scoop out the pulp
In the meantime saute the onions until very aromatic and translucent
Add the squash pulp, chicken broth or vegetable broth
Season with pepper
Bring to boil then lower to a simmer for about 30 minutes
Add more liquid like just water to correct the desired consistency
Pulverise with an immersion blender or food processor
Adjust the seasoning and also can be finished with cream if desired.

But freeze it before adding the cream
Cream if using should be added just before serving
This soup freezes well (without the cream)

Staging :

Qty. Period

Description