



ITEM

Maple Butternut Squash Soup

OUTLET:

PORTIONS: 5 cups

INGREDIENTS

- 1 medium butternut squash
- 1 med onion
- 1 rib celery
- 2 garlic cloves
- 2 tbsp butter
- 1/3 cup white wine
- 2 sprig thyme
- 1 bay leaf
- 3 cups chicken stock
- salt and pepper
- 1/4 cup maple syrup
- 1/4 cup whipping cream

DIRECTIONS:

1. Peel and seed squash, dice into even size cubes.
2. In a sauce pan, sweat off onion, garlic and celery in butter until soft.
3. Deglaze with wine, and half the maple syrup, add thyme, bay leaf, squash and the stock, season with salt and pepper and bring to a simmer. Cook for 15 – 20 minutes on a low simmer.
4. Remove from stove and blend in food processor and place back in a clean pot.
5. Bring to a boil, taste, and adjust seasoning.
6. Using a hand blender, whip the cream for a minute until it forms soft peaks, then serve with a spoon of whipped cream and a drizzle of maple syrup.