



ROASTED ACORN SQUASH SOUP



QimiQ VORTEILE

- Acid and alcohol stable
- Full taste with less fat content
- Light and fluffy consistency



45



mittel

ZUTATEN FÜR 12 PORTIONEN

ROASTED ACORN SQUASH SOUP

3 Stück Eichelkürbis, geröstet

1 Tasse(n)

4 Tasse(n) Hühnerbrühe, gekörnt

2 EL Butter, ungesalzen

8 Stück Knoblauchzehe(n), fein gehackt

0.5 Tasse(n) Schalotte(n), fein gehackt

1 TL Muskatnuss

1 EL Dalmatian Sage, gerieben

1 EL Thymian, frisch, gehackt

1 TL Weisser Pfeffer

TRUFFLE GOAT CHEESE MOUSSE

4 OZ Truffle Goat Cheese

2 OZ

1 EL Truffle Shavings

ROASTED MOREL MUSHROOMS

4 OZ Morcheln, getrocknet

1 EL Olivenöl

2 Stück Knoblauchzehe(n), gehackt

0.25 TL Thymian, frisch

ZUBEREITUNG

1. Roasted Acorn Soup:

In a soup pot, add the butter till melted - Add the shallots & garlic - Cook till translucent.

Add all the spices & herbs.

Add the chicken stock & QimiQ Sauce Base - Cook to a simmer.

Add the acorn squash - Blend smooth.

Place back in the pot and cook to a simmer for 15 minutes.

Adjust seasoning as needed.

2. Truffle Goat Cheese Mousse:

Mix all the ingredients thoroughly.

Form into quenelles - Set aside till needed.

3. Roasted Morel Mushrooms:

Toss the mushrooms with all the ingredients.

Roast 400° for 15 minutes.

Blend the mushrooms into a paste.

4. Plating:

In a bowl, spread a layer of the mushrooms to cover the bottom - Smooth out completely.

Place a quenelle off-center.

Dust with acorn squash seed powder (optional).

Warm the soup and hold in a vessel to the side.

Pour into the bowl when to serve in front of the guest.