



ROASTED ACORN SQUASH SOUP



QimiQ AVANTAGES

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



45



moyen

INGRÉDIENTS POUR 12 PORTIONS

ROASTED ACORN SQUASH SOUP

- 3** Eichelkürbis, grillé
- 1**
- 4** Hühnerbrühe, gekörnt
- 2 cs** Butter, ungesalzen
- 8** Gousse(s) d'ail, finement hachées
- 0.5** Schalotte(n), finement hachées
- 1 TL** Noix de muscade
- 1 cs** Dalmatian Sage, râpée
- 1 cs** Thymian, frisch_Thym frais, haché
- 1 TL** Poivre blanc

TRUFFLE GOAT CHEESE MOUSSE

- 4 OZ** Truffle Goat Cheese
- 2 OZ**
- 1 cs** Truffle Shavings

ROASTED MOREL MUSHROOMS

- 4 OZ** Morcheln, getrocknet
- 1 cs** Huile d'olive
- 2** Gousse(s) d'ail, haché
- 0.25 TL** Thymian, frisch_Thym frais

PRÉPARATION

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.