



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)	QimiQ Sahne-Basis
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	QimiQ Sahne-Basis
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.