



# ROASTED ACORN SQUASH SOUP



## QimiQ BENEFITS

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



45



medium

## INGREDIENTS FOR 12 PORTIONS

### ROASTED ACORN SQUASH SOUP

- 3 piece(s)** Acorn squash, roasted
- 1 cup(s)** QimiQ Cream Base
- 4 cup(s)** Chicken stock powder
- 2 tbsp** Butter, unsalted
- 8 piece(s)** Garlic clove(s), finely chopped
- 0.5 cup(s)** Shallot(s), finely chopped
- 1 tsp** Ground nutmeg
- 1 tbsp** Dalmatian Sage, grated
- 1 tbsp** Thyme, fresh, chopped
- 1 tsp** White pepper

### TRUFFLE GOAT CHEESE MOUSSE

- 4 OZ** Truffle Goat Cheese
- 2 OZ** QimiQ Cream Base
- 1 tbsp** Truffle Shavings

### ROASTED MOREL MUSHROOMS

- 4 OZ** Morel mushrooms, dried
- 1 tbsp** Olive oil
- 2 piece(s)** Garlic clove(s), chopped
- 0.25 tsp** Thyme, fresh

## METHOD

### 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.