



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.