



CREAM OF BUTTERNUT SQUASH SOUP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Problem-free reheating possible
- Acid stable and does not curdle



30



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------------|-------------------------------|
| 0.75 cup(s) | QimiQ Cream Base |
| 1 piece(s) | Yellow onion(s), finely diced |
| 2 OZ | Butter, unsalted |
| 0.5 cup(s) | Red pepper, roasted, pureed |
| 2 cup(s) | Butternut squash, roasted |
| 0.25 cup(s) | White wine |
| 0.25 tsp | Cinnamon, ground |
| 0.25 tsp | Ground nutmeg, ground |
| 2 cup(s) | Vegetable stock |
| | Salt and pepper, to taste |

METHOD

1. In a pan, sauté the butter and onions over medium heat – Cook till translucent.
2. Add the butternut squash & roasted red peppers – cook till thick.
3. Deglaze with the white wine.
4. Add the cinnamon, nutmeg & vegetable stock.
5. Season as needed.
6. In a bowl, place a quenelle of goat cheese, maple syrup & sunflower seeds.
7. Pour the soup over the top.