



# 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	, grillé
1 tasse	QimiQ Sauce Base
4 tasse	Bouillon de poulet, granulé
2 cs	
8	Gousse(s) d'ail, finement hachées
0.5 tasse	Échalote(s), finement hachées
1 cc	Noix de muscade
1 cs	Dalmatian Sage, râpée
1 cs	Thym frais, haché
1 cc	Poivre blanc

### TRUFFLE GOAT CHEESE MOUSSE

4 OZ	Truffle Goat Cheese
2 OZ	QimiQ Sauce Base
1 cs	Truffle Shavings

### ROASTED MOREL MUSHROOMS

4 OZ	Morille,
1 cs	Huile d'olive
2	Gousse(s) d'ail, haché
0.25 cc	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 botton - 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.