



# ROASTED ACORN SQUASH SOUP



## QimiQ VANTAGGI

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



45



medio

## INGREDIENTI PER 12

### ROASTED ACORN SQUASH SOUP

**3** ,  
**1** QimiQ Sauce Base  
**4** Brodo di pollo, granulare  
**2**  
**8** Dente d'aglio,  
**0.5** Scalogno,  
**1** Noce moscata  
**1** Dalmatian Sage,  
**1** Timo, fresco,  
**1** Pepe blanco

### TRUFFLE GOAT CHEESE MOUSSE

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

### ROASTED MOREL MUSHROOMS

**4 OZ** Morchella,  
**1** Olio d'oliva  
**2** Dente d'aglio,  
**0.25** Timo, fresco

## PREPARAZIONE

### 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.