



# 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



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>0.75 cup(s)</b>	QimiQ Sauce Base
<b>1 pcs</b>	Yellow onion(s), finely diced
<b>2 OZ</b>	Butter, unsalted
<b>0.5 cup(s)</b>	Red pepper, roasted, pureed
<b>2 cup(s)</b>	Butternut Squash, roasted
<b>0.25 cup(s)</b>	White wine
<b>0.25 tsp</b>	Cinnamon, ground
<b>0.25 tsp</b>	Nutmeg, ground
<b>2 cup(s)</b>	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.