

COOK LIKE A CHEF



BUTTERNUT SQUASH & OKANAGAN APPLE SOUP

created by Corporate Chef Boban Kovachevich

Prep time: 25 minutes

Cook time: 1 hour and 35 minutes

Yields: 2 quarts

Ingredients

- 3 ½ pounds butternut squash
- 1 tablespoon olive oil
- 1 cup chopped cello carrots
- 1 ½ cups peeled, cored and diced
Granny Smith apples
- 1 ½ cups chopped onion
- salt and ground black pepper to taste
- brown sugar to taste

Maple & Dijon Cream
(see below)

Preheat oven to 350 F.

Quarter butternut squash, remove seeds and brush lightly with olive oil.

Bake on a sheet pan for 60 to 75 minutes

When squash is cool to the touch, peel the skin and chop the fresh.

In medium saucepan, melt butter over medium-high heat. Sauté the onion, carrots and apple briefly.

Add squash and chicken stock and bring to a boil

Reduce heat and simmer over medium heat for 20 minutes or until apples and Carrots are tender.

Using a bar or hand blender, puree the soup and add brown sugar to taste, being careful not to make the soup too sweet.

Add salt and pepper to taste. Serve hot with maple and Dijon cream garnish.

MAPLE DIJON CREAM

1 tablespoon whipping cream

½ teaspoon Dijon mustard

¾ teaspoon maple syrup

Whip whipping cream.

Add in Dijon mustard and maple syrup.

Diced or slice apple also serve as nice additional garnish to this dish.

SEE YA
LATER
RANCH

WINE OF THE MONTH:
SEE YA LATER RANCH
GEWÜRZTRAMINER