

Roasted Butternut Squash and Apple Soup

Ingredients:

Butternut Squash Soup

2 ½ butternut squash, slit in half lengthwise and seeded

5 apples, slit in half lengthwise

5 pears, slit in half lengthwise

2 ½ teaspoons Olive Oil

2 ½ onion, chopped

2 ½ stalk celery, chopped

2 1/2 carrot, chopped

2 1/2tablespoonsfresh garlic, chopped

15 cups vegetable stock

2 ½ tablespoon scurry

2 ½ teaspoons cinnamon

15 cups apple juice

1 ¼ cups honey

sea salt and black pepper to taste

Curried Pear Mix

2 ½ bosc pear, peeled, cored and diced

1 ¼ cups onions, diced

2 ½ cloves garlic, minced

2 1/2cupspumpkin seeds

2 ½ tablespoons curry

2 ½ cups cream

Directions:

Pre-heat oven 350°. Place the cleaned butternut squash halves cut side down on a parchment papered sheet pan. Add the apples and pears. Place in to the pre-heated oven and roast [40] minutes or until the squash is tender and soft to the touch.

Heat the olive oil in a medium stockpot over medium heat. Add the onion, celery carrot and garlic and sauté' stirring [5] minutes. Add the butternut squash, apples and pears and toss. Add the vegetable stock to cover the vegetables. Add the curry and cinnamon and bring to a boil, reduce heat to a simmer and cook for [20] minutes. More stock may need to be added as the soup simmers.

Carefully ladle the soup into a blender. Puree the soup until smooth. Press the smooth squash soup through a coarse sieve. Return soup with the apple juice and honey to a pot and heat.

In a small sauté pan, sauté the pear, onion and garlic in the oil over medium high heat for [2-3] minutes or until the onions are soft. Stir in the pumpkin seeds, curry and cream and cook [1] minute. Set aside.

Adjust the seasoning of the soup and serve. You may need to adjust the thickness with apple juice and cream as needed.

Serve hot and garnish with [2] tablespoons of the curried pear mix.

Yield: 20 servings