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## **Butternut Squash Soup**

Yields 8 servings

- 1 medium butternut squash (about 2 1/4 pounds)
- 2 tablespoons unsalted butter
- 3 tablespoon of Ras El Hanout
- 1 medium onion, chopped (about 1 cup)
- 1 cup chopped carrots
- 1 teaspoon freshly grated ginger
- 3 tablespoons unsalted butter
- 3 cups chicken broth
- 1-2 cups vegetable or chicken stock, as needed
- 1 Bay Leaf
- 3 tablespoons of unsalted butter
- Salt and pepper to taste
- 1 pint heavy Cream
- 3 tablespoons Crème Fraiche

Cut squash in half lengthwise, and scoop out the seeds. Arrange the halves cut side down add carrots and onions in roasting pan that has been painted with 2 tablespoons of melted butter. Bake vegetables in a 350° oven for 40-45 minutes or until very tender. Set aside to cool.

When the squash is completely cool, scoop the flesh from the skin. While the squash is baking, heat the ginger, stock, Ras el Hanout and Bay leaf to a simmer. Add the squash pulp, carrots and onions to the sauce pan. Transfer the mixture, 3 tablespoons of butter and heavy cream to a blender or food processor, in batches, and puree until smooth. Add enough water to achieve the desired consistency, and salt and pepper to taste. Return the soup to the sauce pan and cook over moderate heat until it is hot. Garnish each portion with the heaping teaspoon of crème Fraiche or Sugar Glazed Walnuts.