



BUTTERNUT SQUASH PUREE WITH CIDER HONEY

With Fresh Ginger Cream and Parsnip Chips

BY DAN HUGELIER, CMC

INGREDIENTS

4 cups Celery, peeled and diced
4 cups Carrots, peeled and diced
8 cups Onions, small dice
4 cups Leeks, white only, diced
8 oz Unsalted Butter
2 cloves Garlic, minced
1 ½ gal Roasted Butternut Squash Flesh
2 gal Chicken Stock
1 1/3 cups White Wine
1 cup White Rice
As needed Salt, White Pepper, Cayenne, Nutmeg
2 ea Lemons, juiced

Garnish

2 qts Apple Cider, reduced to ¾ cup ciderhoney, do not scorch – keep warm
½ hotel pan Parsnip Chips
1X batch Ginger Whipped Cream

Ginger Whipped Cream

2 cups Whipped Cream, unsweetened
8 tsp Fresh Ginger, grated
As needed Salt, White Pepper, Cayenne, Nutmeg

YIELD: 3 GALLONS



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METHOD

Split the squash, de-seed, brush with butter and fine seasoning and roast in 375 degree oven until tender.

Melt the butter and sauté the onions, leeks, and garlic until they are translucent. Stir frequently.

Add the squash, white wine and stock. Simmer until the vegetables are tender.

Puree the soup with hand blender until smooth. Adjust the consistency if needed.

Season the soup with salt, cayenne pepper, lemon juice, and nutmeg.