

earth's
fruit

comes
full

circle

LDV

WINERY

Roasted Butternut Squash

Serves 8

Ingredients -

1 large butternut squash (about 3 pounds)
1 large white onion, peeled and coarsely chopped
2 quarts of chicken stock
1/4 ¼ teaspoon Tabasco sauce
Salt/pepper to taste
1 cup heavy whipping cream
Crème fraiche and fresh sage to garnish



Prepare Squash -

Quarter butternut squash and clean out seeds. Rub with olive oil and salt/pepper the flesh. Put squash flesh up in roasting pan until soft and caramelized approximately 1 to 1-1/2 – hours in a 375-degree oven. When done roasting, cool then peel and cut into cubes.

Prepare Soup -

Heat 1 tablespoon olive oil in large pan with lid. Add white onion and sauté until translucent. Add broth, salt and pepper. Add cubed squash and simmer covered about a half hour. Remove from heat and cool approximately 20 minutes. Puree soup using a blender, food processor, or hand blender. Add Tabasco and heavy whipping cream. Keep warm until serving.

To Serve -

Ladle into bowls and serve with a dollop of crème fraiche in the center with a sprinkling of fresh chopped of sage or fried sage leaves. Spread lettuce leaf with hoisin sauce; top with carrots, bean sprouts and/or scallions. Spoon shrimp on top; fold over lettuce edges. Optional: Freshly grated nutmeg

Wine Pairing Suggestion –

LDV Winery 2015 Sky Island Viognier would pair beautifully. Viognier is a highly aromatic and fruity wine that is a nice accompaniment to spicy foods. This Viognier is a Sauvignon Blanc style so it has crisp fruit notes.