

# Hearty Butternut Squash Soup

Served with a generous swirl of chive crème fraîche

## Butternut Squash Soup

Peel and cut the butternut squash into small pieces. In a saucepan, bring the water and chicken stock to a boil and add the butternut squash. Add salt and cook for 40 minutes or until the squash is very soft. Keep a small amount of cooked squash to the side, for a garnish at the time of serving.

Using an immersion blender or a hand blender, purée the squash until the mixture is smooth and creamy. Add white pepper and the heavy cream. Transfer back to a saucepan and bring to a simmer.

## Chive Crème Fraîche

Mix together the sour cream, buttermilk, pepper and salt. Chop the chives very finely and add to the mixture. Store overnight in the refrigerator for best results.

## PLATING

Portion into a deep soup plate, swirl in some chive crème fraîche and sprinkle one-quarter of the reserved cooked squash in the middle. Garnish with a sprig of fresh herbs.



Serves 4

## Butternut Squash Soup

900 g	4 cups	butternut squash, peeled & seeded
950 ml	4 cups	chicken stock
950 ml	4 cups	water
30 g	2 Tbsp	salt
7 g	1½ tsp	white pepper, ground
280 ml	1¼ cups	33% heavy cream

## Chive Crème Fraîche

100 ml	½ cup	sour cream
30 ml	2 Tbsp	buttermilk
10 g	2 tsp	chives, chopped
to taste		pepper, ground
to taste		sea salt
		sprigs of fresh herbs, for garnish



ROCKY MOUNTAINEER®