

Butternut Squash Soup

5-6 SERVINGS

Ingredients

FOR THE CANDIED WALNUTS

- 2 tablespoons unsalted butter**
- 2 4-oz packages of walnuts**
- ½ cup granulated white sugar**
- Pinch of cinnamon**
- Pinch of nutmeg**

FOR THE SOUP

- 4 tablespoons unsalted butter**
- 1 small yellow onion, *chopped***
- 1 small carrot, *chopped***
- 2 ribs of celery, *chopped***
- 2 10-oz bags of frozen butternut squash**
- 3 14-oz cans of coconut milk**
- 16-oz. of heavy whipping cream**
- 2 tablespoons brown sugar**
- 1½ tablespoons paprika**
- ¼-½ cups of maple syrup, *to taste***
- Kosher salt to taste**



SUGGESTED
WINE PAIRING

Daou Sauvignon Blanc

Directions

FOR THE CANDIED WALNUTS

Using a sauté pan, melt butter over medium heat. Cook walnuts for about 3 minutes before adding granulated sugar, pinch of cinnamon and pinch of nutmeg. Stir constantly to prevent burning for about 4 minutes to allow the sugar to melt and coat walnuts.

Transfer quickly to a sheet of parchment paper and carefully separate the nuts right away. Let the walnuts sit for 5 minutes to allow the coating to harden. Set aside.

FOR THE SOUP

In a large pot over medium high, melt butter and cook carrot, onion, celery and butternut squash for about 15 minutes. Stirring constantly to prevent burning.

Reduce heat to medium/medium-low and add coconut milk and heavy cream. Let simmer for another 10-15 minutes.

In small batches, transfer the ingredients to a blender and puree until a smooth consistency has been reached.

Return product to pot, and whisk in brown sugar, paprika, maple syrup and salt. You are looking to get a balance between sweet and savory.

Simmer for about 10 minutes to allow flavors to fuse. Check seasonings and adjust if needed.

SERVING

Carefully pour soup into bowls and garnish with the candied walnuts. You could also add a drizzle of coconut milk to give it a nice contrast in color and as an additional garnish.