

Gueraumon Martinique Winter Squash Soup with Cardamom

Serves 6-8

We used Gueraumon Martinique as the winter squash in this soup. Butternut or Blue Hubbard could be substituted.

Ingredients

Winter Squash - 2 pounds
Bacon - 3/4 lb - Finely chopped
3 ribs celery, 3 large carrots, 1-2 large onion - Finely chopped* A couple of diced apples would also be nice
2 cloves garlic - Minced
2 tsp cinnamon, 1 tsp cumin, 2 tbs smoked paprika
1 liter of chicken stock - homemade or store-bought (low sodium)
2 sage leaves or 1 tsp of powdered sage
1 cup of heavy cream
Salt and Pepper to Taste
Freshly ground cardamom for garnish

Directions

Halve squash, remove seeds with spoon, and place face-down on a baking sheet. Bake in a 350 F oven for 30 - 40 minutes until the flesh of the squash is fork-tender. Use a spoon to scrape the flesh from the skin and set squash flesh aside.

Finely chop bacon, add to stock pot, and cook over medium-low heat until rendered and crispy

Remove cooked bacon and reserve for garnish or other application

Add chopped celery, carrots, and onions to the bacon fat and cook over medium heat until translucent

Add minced garlic, cinnamon, cumin, and smoked paprika and cook until aroma is apparent and garlic has become translucent (approximately 45 seconds)

Add chicken stock, sage, and roasted winter squash flesh

Simmer over medium heat for twenty minutes

Puree contents of pot with an immersion blender (or in batches with a standard

upright blender)

Add heavy cream and return soup to temperature

Season with salt and pepper to taste (white pepper

Garnish sparingly with cardamom and black pepper OR bacon and black pepper

-OurLocaltopia 2013-



www.ourlocaltopia.com