

WARM SPICED BUTTERNUT SQUASH AND APPLE SOUP WITH TOASTED PEPITAS

PAIRED WITH 2020 JOIE DE VIVRE | YIELDS 4 BOWLS OR 6 CUPS

INGREDIENTS

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| 1 Butternut Squash | ¼ teaspoon Cayenne Pepper, ground |
| 2 tablespoons Olive Oil | 1 can Coconut Milk, 14 oz. |
| 1 ½ cups Onion, diced | 4 cups Vegetable Stock |
| 4 cloves Garlic, minced | 2 Granny Smith Apples, peeled and diced |
| 1 teaspoon Cinnamon | ½ cup Dry White Wine, like Chardonnay |
| ½ teaspoon Cumin | Salt and freshly ground Pepper |
| 2 tablespoons Curry Powder, mild | ¼ cup Toasted Pepitas |

METHOD

1. Preheat the oven to 350°F.
2. Cut squash in ½ lengthwise, remove the seeds and place cut side down on a parchment lined baking pan. Pour ½ cup water on the parchment paper (reduces browning) and place the pan in the oven. Cook approximately 45 minutes or until tender (check by piercing with a knife) and cool for 10-15 minutes.
3. Using a spoon, scoop the cooked flesh out of the squash skin.
4. While the squash is cooking, heat the olive oil in a Dutch oven or large, heavy pot over medium heat. Add the onion and garlic and cook, while occasionally stirring, until translucent 5-7 minutes.
5. Add the cinnamon, cumin, curry and cayenne then stir to combine and cook for 2 minutes allowing the spices to toast and release their flavor.
6. Add the coconut milk and the stock and stir to combine.
7. Add the squash and stir well to combine then bring back to the simmer and continue cooking for 15 minutes.
8. Add the apple and continue cooking for 15 minutes.
9. Puree the soup using a stick blender or counter-top blender until very smooth. Careful! The soup is HOT.
10. Add the wine while pureeing. You can add it earlier, if you want.
11. Taste it! Adjust seasoning with salt and pepper.
12. Serve in a warm bowl with toasted pepitas on top.