

Halloween: Poisoned pumpkin soup with beetroot juice and parsley snails

Recipe for 2

Description

The colors are sure to bring back some great halloween memories, try and appreciate the flavors...!

Ingredients

Squash soup

- 300 Gr Butternut squash
- 0.50 Liter(s) Chicken stock
- 25 Ml 35% cooking cream
- 0.50 Unit(s) Onion
- 4 Sprig(s) Chives
- 15 Ml Maple syrup

Beet juice

- 1 Unit(s) Red beets

Snail persillade

- 1 Can(s) Canned snails
- 1 Clove(s) Chopped garlic
- 4 Sprig(s) Chopped parsley

Preparation

- Preparation time **45.00 mins**

Prep before the video

Ingredients

Make sure you have all the ingredients.

Use already cooked beets, you can find them in stores (use a juicer to get the juice) or just buy beet juice, ideally a thick one.

Peel and chop most of the squash in small cubes (2.5cm) chop the rest in very small cubes (1cm) to finish the dish.

Peel the onion.

Strain the snails then rinse them.

Equipment

Pot (to cook the soup)

Chopping board + chef knife (big knife) + paring knife (small knife) + peeler

Wooden spoon

Blender or arm blender.

Preparation

Finely slice the onion. Chisel the chive. Peel and finely chop the garlic.

Squash soup

In a pot, sweat the onion in some oil, once lightly caramelized add the squash cubes.

Add the stock, bring to a boil and leave to simmer for 20 to 30 minutes.

Blend the soup and check for seasoning.

Snails

In a hot skillet with oil and a knob of butter, sauté the snails to heat through. Add the garlic and cook for another minute. Add the parsley just before serving.

Plating

Brush the edges of the bowl with the beet juice reduction to make them look bloody. Gently pour the soup in the center and then garnish with the tiny squash cubes as well as the snails.

Bon appétit!