

# Marinière style butternut squash velouté, mussels and burnt onions petal |

**Recipe for 12 tapas**

## **Description**

Butternut squash soup flavoured with the cooking juices from clams and served with a clam salad with tarragon, parsley and chives.

## **Note**

Strain your velouté through a fine-mesh sieve to get a very smooth texture.

## **Ingredients**

### For the clams

- 900 Gr Fresh mussels
- 50 Gr Shallot
- 250 Ml White wine
- 15 Gr Salted butter
- 0.50 Bunch(es) Chives
- 250 Ml Sour cream
  
- Butter
- Salt and pepper
- Vegetable oil

### For the butternut squash velouté

- 500 Gr Butternut squash
- 150 Gr Onion
  
- Butter
- Salt and pepper
- Vegetable oil

### For the onions

- 6 Unit(s) Cipollini onion
  
- Butter
- Salt and pepper
- Vegetable oil

## **Preparation**

- Preparation time **45 mins**

### General preparation

Peel and cut squash into cubes. Peel and chop the onion and shallots. Chop the chives. Pluck the parsley and tarragon leaves from the stems and chop them finely.

### Clam preparation

In a saucepan heat up the butter and sweat the shallots over medium heat. Add the clams, cover and cook for 2 minutes. Add the thyme and white wine, cover and cook 4 minutes. Strain the cooking juices and shell the clams. Mix them with the herbs, season and add a drizzle of olive oil. Place in the refrigerator.

### Velouté preparation

In a saucepan, heat a drizzle of olive oil and sweat the onion, add the squash cubes and sweat for a few minutes. Cover with water and cook for 20-25 minutes, or until the squash is tender. Add the clam cooking juices and bring to a boil. Blend everything until velvety smooth. Adjust the seasoning.

### Burnt onion petals

In a hot skillet with oil, place the halved onions and let them cook until you get a rich dark color on the flat surface. Set aside.

With your fingers, break the onions apart to make petals and keep them in a warm environment.

### To serve

In a soup bowl, pour a ladle of squash velouté, then add a spoonful of the clams with the herbs, finish with a drizzle of olive oil.

**Bon appétit!**