

Squash soup, herbs oil, crostini with melted cheese

Recipe for 12 tapas



Description

A rich squash soup served with a herby oil.

Note

You can vary the type of squash used depending on your preference.

Ingredients

Squash soup, herbs oil, crostini with melted cheese

- 1.50 Lb Butternut squash
- 1 Unit(s) Onion
- 4 Clove(s) Garlic
- 100 Ml White wine
- 1 Liter(s) Vegetable stock
- 5 Sprig(s) Thyme
- 100 Ml 35% cooking cream

Herbs oil

- 150 Ml Olive oil
- 10 Sprig(s) Chives
- 5 Sprig(s) Parsley

Garnishes

- 12 Dash(es) Balsamique caramel
- 0.25 Unit(s) Baguette
- 8 Tbsp Swiss cheese

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel the squash and cut it into cubes. Peel and mince the onion.

Finely slice the chives. Mince the garlic.

Prepare the chicken stock.

Squash soup

In a sauce pot, heat the oil and sweat the onions on medium heat. Add the squash cubes and garlic. Cook for another 2-3 minutes. Deglaze with the white wine and reduce until there is no longer any liquid. Add the broth and thyme, cover and simmer for 20-30 minutes. Transfer to a blender and blend until smooth. Add the knobs of butter and season with salt and pepper to taste.

Oil

Mix the oil with fresh herbs and season with a pinch of salt

Plating

In a warm bowl, pour the soup into the bottom and garnish with a spoon of oil. Sprinkle with fresh chives a dash of balsamic reduction and serve with 1 or 2 cheese crostini

Cheese crostini

Slice the baguette and spread on a baking tray. Spray with a dash of olive oil and season with salt and pepper.

Bake in the oven for 4 min. Remove. Add a spoon of cheese on each crostini. Re bake for 2 minutes. Take out and serve.

Bon appétit!