

# Squash soup, honey infused milk foam, crostini with melted cheese |

Recipe for 4 servings / 12 tapas



## Description

A rich squash soup served with a light and sweet honey milk.

## Note

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

## Ingredients

### Velvety squash, cloud of honey milk, crostini with melted cheese

- 500 Gr Butternut squash
- 100 Gr Onion
- 2 Clove(s) Garlic
- 60 Ml White wine
- 800 Ml Vegetable stock
- 5 Sprig(s) Thyme
- 100 Ml 35% cooking cream
- 1 Tsp Curcuma
  
- Butter
- Salt and pepper
- Olive oil

### Honey cloud

- 75 Ml Milk
- 75 Ml 35% whipping cream
- 1 Tbsp Honey
  
- Butter
- Salt and pepper
- Olive oil

### Garnishes

- 12 Sprig(s) Chives
- 4 Slice(s) Baguette
- 4 Tbsp Swiss cheese

- Butter
- Salt and pepper
- Olive oil

## **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.

### Milk and honey foam

Heat the milk and honey and stir until the honey is completely dissolved. Let cool for roughly 30 minutes and then add the cream. Strain in a fine mesh sieve and transfer to a siphon. Add Maximum of 2 cartridges of compressed air. Set aside in the fridge for 4 hours ideally. Shake well before serving.

### Plating

In a warm bowl, pour the soup into the bottom and garnish with a nice cloud of the honey infusion. Sprinkle with fresh chives.

### 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!**