

Roasted Butternut Squash Soup with Crystalized Ginger

1 medium butternut squash, roasted
¼ cup dry white wine
2 large garlic cloves, chopped
1 T fresh ginger, chopped
1 large yellow onion, thinly sliced
2 T unsalted butter
1 T olive oil
1 ½ quarts vegetable stock
½ cup heavy cream
Kosher or sea salt, to taste

Topping for each serving:

1 tsp crème fraîche
2-3 pieces of crystalized ginger, chopped

Pre-heat oven to 400°. Cut squash in half and remove the seeds. Rub cut side with olive oil and place meat side down on a sheet pan or baking dish and roast until fork tender, about 30-40 minutes. Remove from oven and let cool. When squash is cool, scoop from skin and set aside.

In a medium stockpot over moderate heat olive oil and butter. Sauté onion and celery until onions soften. Add ginger and garlic and sauté about 3-3 minutes being careful not to burn. Add wine and simmer until mixture is nearly dry.

Add cooked squash to the pot. Add vegetable stock; bring to a simmer and cook over medium-low heat about 20-30 minutes. Add cream and heat through.

Puree soup with an immersion blender or food processor. Season to taste with salt. Garnish with crème fraîche and chopped crystalized ginger.

Makes 2 quarts

Recipe by Garden Chef Amanda Dew Manning



ATLANTA BOTANICAL GARDEN