

Cream of Roasted Butternut Squash Soup with Herb de Provence Tuile

Recipe By Esther Deutsch



Cooking and Prep:  2 h

Serves:  10

Contains:   

Preference: Meat

Difficulty: Medium

Occasion: Yom Kippur

Source: Whisk by Ami

Magazine

Butternut squash soup gets an extra dose of creaminess with coconut milk.

Roasting the garlic transforms its flavors from robust and potent to mellow and caramelized. If you've never roasted heads of garlic before, you will discover how easy it is.

Ingredients (15)

Main ingredients

- 1 head garlic, halved
- 3 pounds fresh butternut squash, cubed
- 4 tablespoons oil
- 1 large red onion
- 1 large sweet potato
- 1 large potato

- 6 cups **Empire Chicken Broth** or other chicken stock
- 2 teaspoons kosher salt or **Tuscanini Sea Salt**
- 1/8 teaspoon freshly ground **Gefen Black Pepper**
- 1/4 teaspoon red pepper flakes
- 2 cups coconut milk

For the Tuiles

- dried herbs de provence
 - dried minced garlic
 - Gefen Wonton Wrappers** or other wonton dough
 - Tuscanini Sea Salt**
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Start Cooking

Prepare the Soup

1. Preheat oven to 400 degrees Fahrenheit.
2. Place both garlic halves and butternut squash in a large roasting pan. Roast uncovered for 35 to 40 minutes until garlic is soft and pliable.
3. In a large pot sauté red onion until translucent and soft. Add roasted butternut squash and garlic; sauté two minutes.
4. Add sweet potato, potato, chicken stock, salt, pepper, and red pepper flakes. Cover pot and cook on medium heat for one hour until vegetables are soft and cooked through. Puree with immersion blender.
5. Add coconut milk and stir to combine. Cook on low to medium heat for 25 minutes. Serve warm. When plating soup, drizzle with coconut milk and garnish with greens.

To Prepare Tuiles

Herb de provence is a commonly available herb blend that consists of Tuscan inspired dried herbs including marjoram, thyme, rosemary, lavender, tarragon, and basil. It's also great on chicken, roast potatoes, salads etc.

Tuile means "tile" in French and is a slightly curved wafer-thin cookie that can be savory or sweet. Using store-bought wonton dough makes it easy to prepare.

1. Preheat oven to 350 degrees Fahrenheit.
2. Cut wonton doughs into even strips. Spray with non-stick spray and sprinkle immediately with herb de provence spice mixture, dried minced garlic, and sea salt . Gently press topping into dough to make sure topping will stick.
3. Bake in oven for six to eight minutes until crispy and lightly golden. Serve with soup.