

★★★ Delicata Squash Soup with ★★★ Crème Fraiche and Cinnamon Oil

*Courtesy of Nathan Herndon
Chef, Bishop's Bay Country Club, Middleton, Wisconsin*

6 servings

Ingredients:

3/4 cup canola oil	Black pepper
1 tablespoon ground cinnamon	2 tablespoons honey
5 pounds Delicata squash	2 ounces butter
1 onion	Thyme
2 cups chicken stock	Garlic
2 cups heavy cream	Butter
Fresh nutmeg	Olive oil
Salt	

Combine canola oil and ground cinnamon. Let steep overnight in warm place, then strain.

Split squash in half and roast with thyme, garlic, butter, salt, pepper and olive oil. Roast squash at 350 degrees until tender, about 1 hour.

While squash is roasting, sauté diced onion in 2 tablespoons olive oil until tender, but not brown.

When squash is done, scrap flesh and pass through food mill.

Add pureed squash to onion mixture. Add remaining ingredients (chicken stock, cream, nutmeg, honey, butter) and simmer for 30 minutes. Blend and pass through fine mesh strainer.

Top soup with a dollop of crème fraiche and drizzle of cinnamon oil.

