

Buttercup Squash and Apple Bisque

Convection Cooking

By Chef Kurt von Kahle

Serves 10

Ingredients:

1 small buttercup squash, peeled, diced
1 medium sweet onion, dice
1 Yukon Gold Potato, peeled, diced
1/2 teaspoon Kosher Salt
1/2 teaspoon White Pepper
2 tablespoons oil
2 Granny Smith apple, skinned, large dice
48 ounces Chicken or Vegetable broth
1 cup Light Cream
2 tablespoons Sage, fresh, chopped
1 tablespoon thyme, fresh, chopped
Crème Fraîche (optional)

Method :

Heat Convection oven to 425 degrees

Place squash, onion and potato in a bowl, season with salt, pepper and herbs. Toss vegetables with oil and spread onto a metal bake pan. Scatter Apple over vegetables and place pan in oven. Roast until lightly browned, approximately 15 minutes.

Place 1/2 cooked vegetables in a blender with 1/2 broth & 1/2 cup cream and purée. Place into a large sauce pan. Repeat purée of remaining veg Apple mixture with broth and cream. Add to sauce pan and heat for service. Place into cups or bowls, add some crème fraîche. Enjoy!