

DEBORAH'S Room

Recipe from Chef Tournant Ryan Sims

Curried Summer* Squash Bisque

Yields Approximately 6 8oz Portions

Ingredients:

- 2 ea Medium Summer* Squash, large dice
- 1 ea Large Yellow Onion, medium dice
- 2 ea Fuji or Gala Apples, medium dice
- 1 Qt. Chicken or Vegetable Stock
- 1 C Heavy Cream
- 1 C Crème Fraiche
- 3 T Curry Powder
- 2 T Red Curry Paste
- 1 ea Sachet (Cheesecloth filled with garlic cloves, cinnamon sticks, black peppercorns, & bay leaves)
- 10.4 oz Butter
- Salt and Black Pepper to taste

Method:

1. Toss diced squash in 3 oz melted butter and roast in oven at 350 until caramelized and soft, about 35-40 min.
2. Bring the remaining ounce of butter to its smoke point in a large sauce pot over medium heat. Add onions and then apples and sauté until aromatic.
3. Add squash, stock, and sachet and bring to a simmer. Simmer on low heat for 30 min.
4. Add cream and crème fraiche and stir vigorously until well combined. Simmer again for another 10 minutes.
5. Remove the sachet and discard.
6. Season with curry powder, curry paste, salt and pepper.
7. Puree until smooth and pass through a fine mesh sieve or strainer.
8. Serve with a dollop of crème fraiche in the center and garnish with fried squash blossoms.

****Butternut, hubbard, or acorn squash can be substituted to make this recipe more suitable for produce available in fall/winter.***

Deborah's Room @ JUSTIN Vineyards & Winery
11680 Chimney Rock Road – Paso Robles – CA – 93446
805.238.6932