



BUTTERNUT SQUASH SOUP WITH ORANGE AND GINGER

Serves 4-6

INGREDIENTS:

- 1 big (2-3 pounds) butternut squash
- 2 large russet potatoes, peeled and cut in 1 inch cubes
- 2 large carrots, cut in circles
- 1 medium yellow onion, chopped
- 4 cups chicken stock
- 2 cups water
- 1 orange, juiced
- 1 lemon, juiced
- 2 tablespoons butter
- ¼ cup of heavy cream
- 1 tablespoon olive oil
- 1 teaspoon grated fresh ginger
- ½ teaspoon thyme
- salt and pepper



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

Optional Ingredients:

- ½ cup small (salad) shrimp, cooked
- 1 leek, finely sliced (white part only)

DIRECTIONS:

1. Wash the butternut squash really well by gently scrubbing the skin. Cut it in half and scoop out the seeds. Cut each half into 3-4 equal size pieces. Leave aside. Heat the oil in a large pot. Lower the heat to medium-high and add the onions. Sauté for 2 minutes until the onions are translucent. Add the potatoes, carrots and ginger and cook them for about 1 minute, stirring frequently. Add the stock and the water. Add the butternut squash and nestle the pieces, making sure they all are covered with liquid. Bring the pot to a boil, lower the heat and simmer, stirring from time to time, for about 30 minutes or until the flesh of the butternut squash is soft. Remove the soup from the heat. Let it cool for 15 minutes. With a slotted spoon, gently remove the butternut squash and place it on a plate. Let it cool for about 20 minutes and scoop out the flesh (leaving the skin out). Place the flesh back into the pot.

2. If using a standard blender: Puree the soup, working in batches, holding the top of the blender really tight with a kitchen towel.

If using an immersion blender: Place the blender in the pot and puree until the soup becomes smooth.

3. Add the butter and cream to the pot and stir until the butter is melted. Add the orange and lemon juice. Stir, add the thyme and salt and pepper to taste.

4. If serving with leeks and shrimp: Sauté the leeks in a teaspoon of oil for about a minute. While the pan is still hot, add a dash of salt, pepper and squeeze some lemon juice on top. Pour the soup into bowls and top with a few shrimps and a spoonful of the leeks.