



# TASTING TABLE

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## Southeast Asian Butternut Squash Bisque

Recipe adapted from Graham Elliot

**Makes 8 servings**

Soup:

- 1 tablespoon vegetable oil
- 2 tablespoons minced lemongrass (approximately 1/2 stalk)
- 1 tablespoons minced fresh ginger
- 1 tablespoon minced garlic
- 2 tablespoons minced onion
- 1 tablespoon Sriracha chile sauce
- 1 cup mirin
- 1/4 cup rice wine vinegar
- 2 14-ounce cans coconut milk
- 1 large butternut squash—peeled, seeds removed, and cut into 2-inch pieces
- 2 tablespoons soy sauce
- 1/4 cup cilantro, chopped
- Juice of one lime
- Salt

Garnish:

- 2 teaspoons yellow curry powder
- 1/4 cup crème fraîche
- 1 lime, peel and pith removed, cut into segments
- Toasted pumpkin seeds (pepitas)

1. Make the soup: In a large pot over medium heat, heat the oil and add the lemongrass, ginger, garlic and onion. Sweat the vegetables, stirring occasionally, for 5 minutes. Add the Sriracha and stir to incorporate, then add the mirin, rice wine vinegar, coconut milk, butternut squash, soy sauce and cilantro. Stir, bring to a simmer and cook,

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covered, until the squash is tender, about 45 minutes to 1 hour.

2. In batches in a blender, purée the soup until smooth. (For an extra-silky consistency, pass through a fine mesh strainer.) Return the soup to the pot and whisk in the lime juice and salt, to taste.
3. Garnish the soup: Whisk the curry into the crème fraîche until incorporated. Pour the soup into bowls, garnish each with a spoonful of curried crème fraîche, lime segments and toasted pumpkin seeds, and serve.