

Red Kuri Squash Soup Recipe

Recipe courtesy of Peter Ungár, chef/owner of Tasting Counter restaurant



Photo by Adam Detour

Ingredients

- 4 lbs. red kuri squash (any squash will work)
 - 2 tbsp. olive oil
 - 4 shallots
 - ¼ cup of white wine
 - 1 cup of bonito stock (any white stock or water will work)
 - salt (to taste)
 - white pepper (to taste)
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Directions

1. Tightly wrap whole, unpeeled shallots in foil and bake at 300 degrees F for approximately 45 minutes, or until soft and fragrant. Allow to cool in foil packet, then peel shallots and reserve.
2. Peel, deseed, and dice squash. Cook on low-medium heat in a covered pot until tender, with little to no browning.
3. While squash is still hot, purée in blender with shallots, white wine, stock (or water) and adjust seasoning with salt and freshly ground white pepper.
4. Strain through fine mesh sieve and serve with sour cream or crème fraîche.