



JERNEJ KITCHEN

ROASTED BUTTERNUT SQUASH SOUP

Roasted Butternut Squash Soup is our favorite autumn soup. It's creamy, thick, naturally sweet, and simple to make. Kids and adults love it.

SERVES	6	PEOPLE
PREPARATION:	5	MINUTES
BAKE:	45	MINUTES
TOTAL TIME:	50	MINUTES

ROASTED BUTTERNUT SQUASH SOUP

1 kg (2 pounds) butternut squash

2 onions

1 head of garlic

1 tbsp olive oil

40 g (3 tbsp) unsalted butter

3 sage leaves

350 ml (1 1/2 cups) milk

80 ml (1/3 cup) heavy cream

180 ml (2/3 cup) water

TOOLS AND EQUIPEMENT

speed peeler

kitchen knife

cutting board

baking sheet

parchment paper

pot

immersion blender or blender

PREPARATION

Place a rack in the middle of the oven and preheat it to 200 °C / 390 °F. Line a large baking sheet with parchment paper.

SQUASH

Peel the butternut squash, cut it in half, and remove the seeds. Cut it into 2 cm (1 inch) pieces. Arrange the butternut squash in a single layer over the baking sheet. Add the peeled onion cut into quarters and halved garlic head. Drizzle with olive oil and season with salt and pepper.

BAKE THE SQUASH

Bake the squash in the oven for 45 minutes at 200 °C / 390 °F or until the squash is caramelized and soft. Prepare the rest of the ingredients.

LIQUID

Add butter to the pot, and cook until it starts to foam and smells like nuts. When the butter turns brown, add sage. This will take about 3 - 4 minutes. Pour in the milk and heavy cream. Bring to a boil, then remove from the heat.

ROASTED BUTTERNUT SQUASH SOUP

Squeeze the baked garlic into the liquid. Add in the baked onion, squash, and water. Remove the sage and mix using an immersion blender (or blender) to get a smooth soup. Divide the Roasted Butternut Squash Soup between six cups and optionally serve with pepitas and a teaspoon of heavy cream.