

# Butternut squash soup, cumin sour cream, chives, caramelized pecan nuts, pancetta chips |

Recipe for 12 tapas



## Description

Velouté de courge Butternut, crème sûre au cumin, ciboulette, pacanes caramélisées, chips de pancetta

## Note

Si vous retirez la Pancetta, vous obtenez une recette végétarienne.

## Ingredients

### Squash

- 500 Gr Butternut squash
- 150 Gr Onion
- 1 Liter(s) Milk
- 250 Ml Water
  
- Butter
- Salt and pepper

### Garnish

- 0.50 Cup(s) Pecan
- 4 Tbsp Sour cream
- 12 Slice(s) Pancetta
- 2 Tbsp Icing sugar
- 6 Sprig(s) Chives
- 1 Tsp Cumin powder
  
- Butter
- Salt and pepper

## Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **375 F°**

### Mise en place

Peel the squash and dice in cubes.

Peel and mince the onion.

Cisel the chives (keep a few sprigs aside for garnish)

## Velouté de courge

In a pot, melt the butter, add the onions and a pinch of salt. Cook without coloring. Add the squash cubes and mix for 1 minute.

Cover with milk, add water if needed.

Bring to a boil, lower the heat and let cook. When the squash is ready, mix in a blender slowly adding the cooking juice until you reach the consistency that you want.

Season to taste.

## Garnish

### **Pancetta chips**

On a baking tray cover with cooking paper, put 12 slices of pancetta and bake in the oven for 8 to 12 minutes.

Remove from oven and let dry on paper towel.

### **Caramelized pecan nuts**

In a hot skillet, mix the nuts with icing sugar. Mix non stop until the nuts are caramlized and put aside.

### **Sour cream**

Season the cream with salt, pepper and cumin. Add the chives.

## Plating

In a bowl, pour the soup, add a spoon of sour cream.

Place a chip of pancetta on the edge.

Garnish with a sprig of chive.

**Bon appétit!**