

Squash soup, honey infused milk foam, crostini with melted cheese |

Recipe for 4 servings / 12 tapas



Description

A rich squash soup served with a light and sweet honey milk.

Note

You can vary the type of squash used depending on your preference.

Ingredients

Velvety squash, cloud of honey milk, crostini with melted cheese

- 500 Gr Butternut squash
- 100 Gr Onion
- 2 Clove(s) Garlic
- 60 Ml White wine
- 800 Ml Vegetable stock
- 5 Sprig(s) Thyme
- 100 Ml 35% cooking cream
- 1 Tsp Curcuma
- Butter
- Salt and pepper
- Olive oil

Honey cloud

- 75 Ml Milk
- 75 Ml 35% whipping cream
- 1 Tbsp Honey
- Butter
- Salt and pepper
- Olive oil

Garnishes

- 12 Sprig(s) Chives
- 4 Slice(s) Baguette
- 4 Tbsp Swiss cheese

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel the squash and cut it into cubes. Peel and mince the onion.

Finely slice the chives. Mince the garlic.

Prepare the chicken stock.

Squash soup

In a sauce pot, heat the oil and sweat the onions on medium heat. Add the squash cubes and garlic. Cook for another 2-3 minutes. Deglaze with the white wine and reduce until there is no longer any liquid. Add the broth and thyme, cover and simmer for 20-30 minutes. Transfer to a blender and blend until smooth. Add the knobs of butter and season with salt and pepper to taste.

Milk and honey foam

Heat the milk and honey and stir until the honey is completely dissolved. Let cool for roughly 30 minutes and then add the cream. Strain in a fine mesh sieve and transfer to a siphon. Add Maximum of 2 cartridges of compressed air. Set aside in the fridge for 4 hours ideally. Shake well before serving.

Plating

In a warm bowl, pour the soup into the bottom and garnish with a nice cloud of the honey infusion. Sprinkle with fresh chives.

Cheese crostini

Slice the baguette and spread on a baking tray. Spray with a dash of olive oil and season with salt and pepper.

Bake in the oven for 4 min. Remove. Add a spoon of cheese on each crostini. Re bake for 2 minutes. Take out and serve.

Bon appétit!