

Unstructured butternut squash soup with beets and leeks

Recipe for 4 persons

Description

Butternut squash purée, red beets and chives brunoise, leeks mousseline.?

Ingredients

Crème de courge

- 600 Gr Butternut squash
- 1 Liter(s) Chicken stock
- 50 Gr Butter
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Freshly ground black pepper
- 1 Unit(s) Onion
- Salt and pepper
- Vegetable oil

Salade chaude de Betteraves

- 2 Unit(s) Yellow beet
- 2 Unit(s) Red beets
- 8 Sprig(s) Chives
- 60 Ml Olive oil
- 20 Ml White balsamic vinegar
- Salt and pepper
- Vegetable oil

Mousseline de poireaux

- 2 Unit(s) Leek
- 1 Unit(s) White onion
- 50 Ml White wine
- 50 Gr Butter
- 1 Liter(s) Chicken stock
- 75 Ml 35% whipping cream
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**

For the mise en place

Peel and cut the squash in pieces. Mince the leeks and the onions. Chop the chives. Cut the beets in brunoise.

For the squash purée

In a pot, sweat the onions until tender, add the squash and the stock, cook it for 20 minutes on medium heat. Smooth it in the food processor, add some butter and fix the seasoning.

Warm beet salad

Put the beets in a pot, cover it with cold water, bring it to boil and let it cook for 45 to 60 minutes. In a bowl, mix the oil, the balsamique vinegar, the chives and fix the seasoning.

For the leeks purée

In a pot, melt the butter, sweat the onion and the leeks until tender. Deglaze with white wine, reduce and add the chicken stock, cook it for 25 minutes. Smooth the preparation with a little bite of cream and fix the seasoning.

For the platting

Feel a glass third way with butternut purée, add the same quantity of warm beet salad, and finish with the leek mousseline.

Bon appétit!