

butternut squash soup

with hazelnut cream

½ cup heavy cream

2 Tbs. finely chopped toasted
hazelnuts

Salt and freshly ground pepper,
to taste

2 Tbs. unsalted butter

1 yellow onion, chopped

2 cups unsalted chicken stock,
warmed, plus more as needed

1 jar (17 oz.) Butternut Squash
Puree

Freshly grated nutmeg, to taste

In a small saucepan over medium heat, warm cream until steam starts to rise. Remove from heat, add hazelnuts and let cool. Season with salt and pepper; refrigerate for 1 hr. In a small soup pot over medium heat, melt butter. Add onion and sauté, stirring occasionally, until tender and translucent, 4–6 min. Add 2 cups stock and squash puree and bring to a simmer, stirring; reduce heat to medium-low. Cook, stirring, 12–15 min. Puree with a blender or stick blender, adding more stock if soup is too thick. Season with salt, pepper and nutmeg. Whisk hazelnut cream until lightly foamy. Ladle soup into 4 bowls and garnish with hazelnut cream. Serves 4.

Williams-Sonoma Kitchen