

ROASTED LOCAL GARLIC & FALL SQUASH SOUP

Serves 4-6

2 large squash, cut in half and deseeded
(any combination of butternut, spaghetti, acorn)
4 celery sticks, chopped
4 carrots, peeled and chopped
2 medium onions, diced
1 tbsp ground cumin

2 litres of vegetable or chicken stock
3-4 heads of local Russian Red garlic
½-1 cup dry white wine
½ cup brown sugar
2 cups of heavy cream (optional)
salt and pepper to taste

Sprinkle cumin over squash and bake at 375 degrees for 45 minutes. Sauté onions, carrots and celery until slightly soft. Deglaze pan with white wine and let it reduce. Add stock, squash, garlic & simmer for an hour and a half. Add brown sugar and season, finish with cream and blend.

You can use a sieve and strain out half of the solids for a bisque if you like or leave as is. Season with salt and pepper to preference.

Pair with 2019 Character White

H E S T E R C R E E K

