

RED KURI
SQUASH SOUP

Recipe by Alice Waters

PAIR WITH:
"KEEFER RANCH"
PINOT NOIR



INGREDIENTS

1 1/2 pounds red kuri or butternut squash, peeled and cut into 1-inch cubes (3 cups)

1/2 medium onion, coarsely chopped

1 bay leaf 1 medium fennel bulb, cored and cut into thin wedges

1 tablespoon extra-virgin olive oil, plus more for drizzling

Salt and freshly ground black pepper

1 tablespoon unsalted butter

Chopped toasted pecans and small marjoram leaves, for garnish

PREPERATION

- Preheat the oven to 375°.
- In a large saucepan, combine the cubed squash with the chopped onion, bay leaf and 3 cups of water and bring to a boil over high heat.
- Cover and simmer over low heat until the squash is tender, about 20 minutes.
- Meanwhile, on a large rimmed baking sheet, toss the fennel wedges with the 1 tablespoon of olive oil.
- Season with salt and pepper and toss well.
- Roast for about 25 minutes, until the fennel is tender and starting to brown.
- Discard the bay leaf from the soup. Working in batches, puree the soup in a blender.
- Return the soup to the saucepan and warm over low heat.
- Stir in the butter and season the soup with salt and pepper.
- Ladle the soup into bowls and garnish with the roasted fennel, pecans, marjoram leaves and a drizzle of olive oil.