

soup recipe

Soup Ingredients

1 Large	Butternut Squash
2	Carrots
1	Sweet Potato
4	Celery Stalks
4 Cups	Chicken Stock/Broth
1 Cup	Water
	Nutmeg (For Garnish)
	Cinnamon (For Garnish)
1 Cup	Toasted Pecans
1 Cup	Crème Fraiche (See recipe below)

Crème Fraiche Ingredients

1 Cup	Heavy Whipping Cream
2 Tbsp	Buttermilk



Butternut Squash Soup Recipe From The Beach Club at WaterSound[®]

Procedure: Preheat oven to 375 degrees. Halve and score butternut squash, on the meat side, season with salt, pepper and olive oil. Place skin side down on an oven safe pan.

Roast until golden brown and delicious. Remove from oven to cool 20-25 minutes.

While squash is cooling wash and peel: carrots, sweet potato, celery. Medium dice the vegetables and sweet potato.

Remove seeds from cooled squash with a spoon and discard, still using your spoon pull meat from skin and place in a stock pot, discard the skin of squash.

Add remaining vegetables to pot along with water and stock. Simmer for one hour stirring occasionally.

Blend in small batches until very smooth. Season to taste with salt and garnish finished soup bowls with crème fraiche, cinnamon, nutmeg, and pecans.

Crème Fraiche Procedure: Place the whipping cream and the buttermilk in a glass bowl and mix well with a whisk. Cover with plastic wrap and let sit at room temperature for 8 hours and then refrigerate for at least 24 hours before using.

Serves: 8

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