



Roasted Butternut Curry Soup

Servings: 4-6

Preparation Time: 15 minutes

Cooking Time: 1 hour and 10 minutes



Ingredients

2	pound butternut squash, halved and seeds removed	$\frac{1}{2}$	teaspoon nutmeg, ground	1	tablespoon garlic, minced
3	tablespoon clarified butter	$\frac{1}{2}$	teaspoon cinnamon, ground	3 ½	cups chicken stock
1	tablespoon Madras curry powder	$\frac{3}{4}$	cup onion, white diced in quarters	$\frac{1}{2}$	cup coconut milk
$\frac{1}{2}$	teaspoon cumin, ground	$\frac{1}{2}$	cup carrot, peeled diced in quarters	1	tablespoon brown sugar, packed
1	teaspoon coriander seeds, ground	$\frac{1}{4}$	cup celery diced in quarters	2	teaspoon kosher salt
		$\frac{1}{4}$	cup ginger, minced	$\frac{1}{4}$	teaspoon black pepper, freshly ground

Preparation

- Preheat the oven to 400 degrees Fahrenheit. Place the squash cut side up on a parchment lined cookie sheet. Season with $\frac{1}{2}$ teaspoon kosher salt and $\frac{1}{4}$ teaspoon black pepper. Drizzle with 1 tablespoon of the clarified butter on both sides of the Squash and season with salt and pepper as well.
- Place in the oven and roast until the skin is golden brown and the squash is tender, about 50 minutes. Remove from the oven and allow to cool.
- Once cool enough to handle, use a spoon to scoop the squash out of its skin and set aside until ready to use.
- Set a medium size saucepan over medium-high heat. Add remaining 2 tablespoon of clarified butter and when hot, add curry powder, cumin, coriander, nutmeg and cinnamon. Toast and stir for 1 minute. Add cut up vegetables (onions, carrots, celery), along with half remaining of kosher salt and black pepper, sauté until lightly caramelized, about 3 to 4 minutes. Add ginger and garlic and sauté 30 seconds.
- Add chicken stock and reserved butternut squash to the pan and bring to a boil. Reduce to a simmer and cook for 15 to 20 minutes or until all the vegetables are soft.
- Remove the soup from the heat and blend until smooth. Strain through a medium size strainer and put in a clean pot.
- Add coconut milk. Bring back to simmer. Adjust seasoning with remaining kosher salt and pepper.