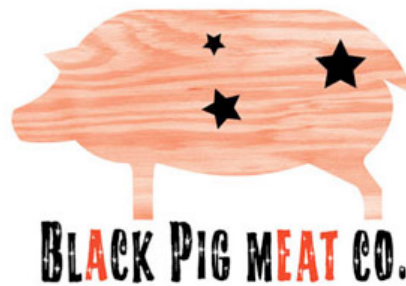


**ZAZU**  
kitchen + farm



## ACORN SQUASH SOUP w/ truffled duxelle

at ACORN WINERY, so many of you asked us for this recipe. so here it is! it would be wonderful as a starter for thanksgiving...

for the soup:

2 pounds acorn squash, cut in 1/2 and seeded  
1 1/2 pound butternut squash, cut in 1/2 and seeded  
3 carrots, roughly chopped  
2 ribs celery, roughly chopped  
1 yellow onion, roughly chopped  
5 tablespoons olive oil  
1 - 2 inch piece of ginger, peeled and grated  
3 cups chicken stock  
1/2 teaspoon ground cinnamon  
1/4 teaspoon freshly ground nutmeg  
a pinch of chili flakes  
1 cup heavy cream  
1 teaspoon sherry vinegar  
kosher salt and freshly ground black pepper to taste  
(optional, as needed depending on your squash... brown sugar)

for the duxelle

1 tablespoon olive oil  
1 tablespoon unsalted butter  
2 shallots, minced  
2 cloves garlic, minced  
1/2 pound crimini mushrooms, chopped fine  
1/3 cup sherry  
a splash of white truffle oil  
kosher salt and freshly ground black pepper  
1 bunch flat leaf parsley, picked and chopped

Preheat the oven to 400 degrees. Place the squash cut side up on a baking sheets and splash with olive oil, and sprinkle with salt and pepper. Roast until tender, about 30 minutes. Meanwhile, in a food processor, process the carrots, celery, and onion until finely minced. In a large sauce pot on medium-high heat, saute the ginger in the remaining olive oil until fragrant, about 2 minutes. Add carrot, celery, onion mixture and saute about 5 minutes stirring constantly. Scoop out the roasted squash, and add it with chicken stock, cinnamon, nutmeg, and chili flakes. Reduce heat to a simmer for about 20 minutes. In a food processor, process the soup in batches and return it to the sauce pot and return the pot to the stove. Add the cream, sherry vinegar, salt and pepper. Adjust all seasoning to your taste. Garnish with duxelle and chopped parsley.

To make the duxelle, in the large saute pan, combine the butter and olive oil. Add the shallots and garlic and saute until fragrant, about a minute. Add the mushrooms and saute, stirring, about 10 minutes. Add the sherry and saute for another few minutes. Season with salt and pepper. Add a tiny splash of truffle oil.