



Recipe Name: **Curry Roasted Ginger-Squash Soup**

School: **GUILDFORD PARK SECONDARY SCHOOL**

Chef: **David Keith**



This soup has become wildly popular since I first tried it the first time we received the assorted Squashes from "Take a Bite Of BC" program a couple of years ago. It is the single most requested soup from both staff and surprisingly students. It allowed me to introduce this product into the cafeteria that would have otherwise never been touched by students who have never seen, let alone eaten Squash (many of my students are immigrants from Middle East countries)



Method;	<p>Split and seed several assorted squashes (I use 3 butternut, 3 acorn and 2 spaghetti)</p> <p>Place on baking trays and fill seed cavities with chunks of fresh ginger and garlic cloves</p> <p>Dust Squashes with curry powder and roast in oven (I use combi oven on "combi" setting) for approximately one hour. Allow to cool to touch and peel skins</p> <p>Sweat mirepoix (1 carrot, 1 onion, 12 stalks celery) in large pot until soft, add skinless Squashes and Add (your choice chicken or vegetable stock) and curry powder to taste (I like it mild so not to overwhelm the flavor of the Squash)</p> <p>Bring to a boil and allow to simmer for approx. 1 hour</p> <p>Adjust thickness (with roux) to desired thickness</p> <p>Puree soup in blender (robot coupe) and strain</p> <p>Adjust seasoning to taste and finish with heavy cream and fresh chopped cilantro</p>
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