

Thai Curry Butternut Squash Soup with Scallion Oil

Serves 8

INGREDIENTS

For the Soup:

2 Tbsp olive oil
2 lb butternut squash, peeled, seeded, and cut into small ½-inch pieces
1 onion, chopped
4 garlic cloves, chopped
2 Tbsp Thai red curry paste
2 tsp ground coriander
1 tsp ground cumin
Salt + Pepper
4 cups vegetable stock
2 cups coconut milk

1 Tbsp fresh lime juice

For the Spiced Lime Crème

½ cup sour cream
¼ cup coconut milk
pinch ground cumin
1 lime zested
Salt + Pepper

Scallion Oil: yields 1/2 cup

1/4 cup Vegetable oil
4 scallions, white + green parts thinly sliced to equal 1 cup

For the Wontons:

Wonton Wrappers
Vegetable Oil

Garnish:

1/2 cup coconut milk for drizzling
1 red chili, thinly sliced
1/4 cup micro cilantro
1 tsp charcoal finishing salt

METHOD

For the Soup:

Heat oil in a large heavy-bottomed pot over medium heat. Once the oil is shimmering, add squash, onion, garlic, curry paste, coriander, cumin, chili flakes, salt and pepper to the pot. Stir to combine.

Cook, stirring occasionally, until onion is translucent, about 8 to 10 minutes. Add vegetable stock. Bring the mixture to a boil, then reduce heat and simmer until squash is soft, about 15 to 20 minutes.

Once the squash mixture is done cooking, remove the soup from heat and let it cool slightly. Working in batches, transfer the contents pan to a blender (do not fill your blender past the maximum fill line!). Securely fasten the lid and use a kitchen towel to protect your hand from steam escaping from the top of the blender as you purée the mixture until smooth. Transfer puréed soup to a serving bowl and repeat with remaining batches. Stir the coconut milk, and lime juice into the blended soup.

For the Spiced Lime Crème

In a bowl, stir together sour cream and buttermilk.

Add the cumin, and zest, and whisk to combine. Season with salt and pepper. Transfer to an airtight container or cover bowl with plastic wrap and refrigerate until chilled, use within 1 week.

For the Scallion Oil:

In a small saucepan, heat the oil over medium heat until hot. Test the oil by dropping in a scallion slice; it should sizzle on contact. Add the scallions, and stir immediately to expose them quickly to the oil. Remove the scallions when they have collapsed and are soft, after about 30 seconds. Once cooled, blend the mixture with an immersion blender.

For the Wontons:

Cut wrappers into strips about 3/4-inch by 3 inches long. Heat about 1 inch of oil in a large pan or Dutch oven. You want to heat the oil to 360 degrees. Fry in batches, spreading them out so they don't stick. Remove with a slotted spoon when they turn golden brown.

Drain on paper towel-lined plate, and sprinkle with salt.



CLASS RECIPE