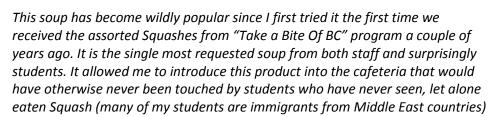


Recipe Name: Curry Roasted Ginger-Squash Soup

School: GUILDFORD PARK SECONDARY SCHOOL

Chef: David Keith







## Method;

Split and seed several assorted squashes (I use 3 butternut, 3 acorn and 2 spaghetti)

Place on baking trays and fill seed cavities with chunks of fresh ginger and garlic cloves Dust Squashes with curry powder and roast in oven (I use combi oven on "combi" setting)

and squasies with early powder and rouse in oven (ruse combioven

for approximately one hour. Allow to cool to touch and peel skins Sweat mirepoix (1 carrot, 1 onion, 12 stocks 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)

Bring to a boil and allow to simmer for approx. 1 hour

Adjust thickness (with roux) to desired thickness

Puree soup in blender (robot coupe) and strain

Adjust seasoning to taste and finish with heavy cream and fresh chopped cilantro



