dish CLASS RECIPE

Miso Butternut squash Soup, Glazed Butternut squash + Charred scallion oil

Serves 8

INGREDIENTS

Miso Butternut Squash Soup:
2 Tbsp vegetable oil
2 Tbsp butter
2 medium shallots, sliced
4 garlic cloves, finely chopped
1 leek, white and light green parts, sliced
2 medium carrots, diced (about 1 cup)
1 1" piece ginger, peeled, finely chopped
2 lbs butternut squash, peeled, halved, seeds removed, cut into 1" pieces
7 cups vegetable or chicken broth

1/3 cup white miso
Juice from 1 lime
Kosher salt and black pepper, to taste

1 tsp maple syrup (optional)

Glazed Butternut Squash:
1 lb butternut squash, cut into ½ inch cubes
2 Tbsp olive oil
Kosher salt and pepper, to taste

2 Tbsp butter
2 shallots, finely chopped
2 cloves garlic, minced
¼ tsp chili flakes
¼ tsp ground ginger
¼ cup tamari
2 Tbsp mirin
1 Tbsp brown sugar

Charred Scallion Oil:
1 cup scallions, white + light green parts only- about 4 pieces, charred and thinly sliced

¼ cup vegetable oil
2 Tbsp sesame oil

METHOD

For the Soup:
In a large Dutch oven or soup pot, heat oil and butter over medium-high heat until shimmering. Add shallots, garlic, leeks, carrots, and ginger. Cook, stirring, until vegetables are glistening and just starting to turn tender, about 4 minutes.
Add squash and pour just enough broth on top to cover vegetables. Bring to a simmer and cook until vegetables are fully tender, about 30 minutes. Using a standing blender or immersion blender, and working in batches, if necessary, blend soup until very smooth. Blend in miso and lime juice. Return soup to pot and thin with enough broth to reach a pourable consistency. Season with salt and add maple syrup.

For Glazed Butternut Squash:
Preheat oven to 400°F and line a baking sheet with parchment paper.
Peel and cut the butternut squash into 1/2-inch cubes. Transfer to the baking sheet and drizzle with the oil and salt. Stir to coat the butternut squash cubes.
Roast for about 25 minutes or until just tender, stirring once halfway through baking. Remove from the oven and set aside.
Heat the butter in a skillet over medium heat. Once melted, add the minced shallot and garlic, and sauté for 2-3 minutes until soft. Add the chili flakes, ground ginger, tamari, mirin and brown sugar and stir to combine. Cook over low heat, stirring constantly, until thickened. Toss hot mixture with roasted squash and return to the oven until browned and starting to crisp around the edges approximately 5 – 7 minutes

For the Scallion Oil:
Char scallions on a hot grill, for 5-6 minutes; set aside to cool. Transfer to a cutting board and thinly slice. Transfer sliced scallions to a heat proof bowl. In a small saucepan, heat the oils over medium heat until hot. Test the oil by dropping in a scallion slice; it should sizzle on contact. Carefully pour hot oil over scallions and let cool before serving.