



MINUS8
VINEGAR & VERJUS

RECIPE CARD

BUTTERNUT SQUASH SOUP WITH CREME FRAICHE AND L8 HARVEST



L8 HARVEST VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre
Icewine vinegar is made from Vidal grapes that are picked while naturally frozen in the winter, from the vine, and pressed immediately. Bottle aged for years.

Prep Time: 1 hr

Cooking Time: 15 min

Ingredients: 2 large roasted butternut squashes
1 pint of half and half
¾ stick of butter (browned)
2 tbsp of oil
Salt and pepper to taste
2½ cups of chicken stock
Creme fraiche to garnish
Drizzle L8 Harvest Vinegar



- Method**
- Cut the squash in half
 - Lightly coat it with oil, salt and pepper
 - Roast the squash for an hour or until tender
 - Scoop out the squash, put it into a blender or food processor add the half and half and the chicken stock.
 - Blend well and then place into a pot on medium heat.
 - Add browned butter (simply brown butter in a small pan) oil, salt and pepper and stir and cook on low for a few minutes.
 - Garnish with creme fraiche.
 - Drizzle with L8 Harvest.