

# Holiday Pairings with Lodi Wine

## ROASTED BUTTERNUT SQUASH BISQUE

### TOPPED WITH MASCARPONE CITRUS YOGURT AND SWEET POTATO CHIP

*with Acquiesce Winery & Vineyards Viognier*

4 medium-sized or 2 large butternut squashes  
2 Tablespoons unsalted butter  
2 medium yellow onions, chopped  
2 large carrots, chopped  
2 stalks celery, chopped  
2 whole pears, core removed and chopped  
1 bay leaf  
2 teaspoons vanilla extract  
1 teaspoon cinnamon  
2 quarts chicken or vegetable stock  
grated nutmeg to taste



#### FOR TOPPING:

2 cups Mascarpone cheese  
3 Tablespoons plain yogurt  
zest of one medium to large naval orange  
honey to taste  
sweet potato chips (homemade or purchased from Whole Foods or Costco)

Preheat oven to 350 degrees. Place whole squashes on a sheet pan and bake for approximately one hour or until flesh is soft enough to be pierced by long skewer. Remove from oven and allow to cool. Once cool, cut squash lengthwise down the middle and de-seed, using a large metal spoon. Discard seeds. Using spoon, remove remaining squash flesh and set aside.

In a gallon stock pot, melt butter on low to medium heat. Add onions, carrots, celery stalks, pears, and bay leaf and sauté until soft. Add vanilla extract, cinnamon, chicken or vegetable stock, and grated nutmeg to taste. Reduce heat to low and simmer until reduced, approximately one hour. Add squash to stock pot and simmer until squash is very soft. Remove bay leaf. Using a hand blender, blend entire contents of stock pot until smooth. Add honey to taste and chilled butter, one tablespoon at a time, while blending until soup reaches desired creaminess.

In a separate bowl, whisk Mascarpone, yogurt, and orange zest until smooth. Add honey to taste. For individual service, ladle soup into small bowls. Top with Mascarpone cream and sweet potato chip. For buffet, serve soup in large, holiday-decorated bowl. Serve Mascarpone cream and chips in separate bowls, allowing guests to garnish their individual servings.

*Serves 12-16*

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