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

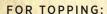
1 hay leaf

2 teaspoons vanilla extract

1 teaspoon cinnamon

2 quarts chicken or vegetable stock

grated nutmeg to taste



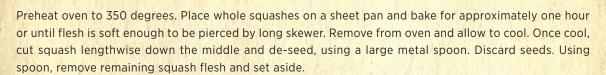
2 cups Mascarpone cheese

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)



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



