



Roasted Acorn Squash Soup with Apples and Hazelnuts

Servings: 4-6

Active Cooking Time: 1 ½ Hour

Ingredients:

2 each	Acorn squash, peeled, halved and remove seeds
2 each	Carrots, chopped
1 each	Granny Smith apple, peeled cored and chopped
1 each	Yellow onion, peeled and chopped
1/4 teaspoon	Ginger, dry ground
1/8 teaspoon	Allspice, ground
4 cups	Chicken stock or vegetable broth
1 ounce	Fresh Sage, torn into small pieces
4 tablespoons	Mascarpone Cheese
To Taste	Black Pepper
To Taste	Kosher Salt
2 Tablespoon	Hazelnuts, toasted and rough chop

Method of Preparation

1. In a soup pot, over medium-high heat combine the squash, carrot, apple, onion, ginger, allspice and chicken stock. Bring to a boil and reduce heat to a simmer. Simmer for 1 hour 15 minutes or until the squash is very tender.
2. Remove the pot from the heat and blend with a handheld immersion blender. Or you can use an upright blender in small batches if you do not have a handheld.
3. Fold in the mascarpone cheese and sage leaves until well incorporated, season with salt and pepper.
4. Garnish soup with hazelnuts.