



The Marriage of Wine and Food™

## Roasted Butternut Squash and Apple Soup with Sage and Pancetta

### Wine Pairing: German Riesling

*Serves 8*

|               |  |
|---------------|--|
| 1 large       | Butternut squash (about 4 pounds), halved lengthwise and seeds removed |
| 1 Tablespoon  | Olive oil  |
| ½ teaspoon    | Nutmeg   |
| 1 teaspoon    | Kosher salt  |
| ¼ teaspoon    | Freshly ground black pepper  |
| 2 Tablespoons | Olive oil  |
| 1 large       | Yellow onion, chopped  |
| 1 medium      | Fuji apple, peeled, cored and chopped                                  |
| 1 cup         | Apple juice  |
| 4 cups        | Chicken stock  |
|               | Kosher salt  |
|               | Freshly ground black pepper  |
| 8 ounces      | Pancetta, diced  |
| 1 medium      | Fuji apple, peeled, cored and finely diced                             |
|               | Chopped fresh sage   |

- Preheat oven to 375°.
- Rub each half of squash with olive oil and place cut side up on a sheet pan.
- Sprinkle each half evenly with nutmeg, salt and pepper. Flip squash over and roast cut side down for 45 minutes or until a knife slides easily through the skin and flesh.
- Remove from oven and let cool.
- Heat olive oil in a large pot over high heat. Add onions and apples, reduce heat to medium and cook until soft, but not brown, about 10 minutes, stirring occasionally.
- With a metal spoon, scoop the butternut squash from its skin and add to the onions and apples.
- Add the apple juice and chicken stock and bring to a boil. Reduce heat and allow to simmer gently for 30 minutes. Remove from heat.

- Using an immersion style or traditional blender working in batches, puree soup until very smooth.
- In a medium sauté pan over high heat, add pancetta and cook until the fat is rendered and pancetta is crisp and brown. Remove with a slotted spoon and drain on paper towels.
- Serve soup garnished with pancetta, diced apple and chopped sage.

