



Modern Indian Cuisine

Roti's Spiced Butternut Squash Soup



serves eight

Ingredients

3 lbs butternut squash
1 large yellow onion
1 tsp salt
5 cups water

¼ cup canola oil
½ of one-medium yellow onion
1 ½ tsp sea salt
¼ tsp ground cloves
¼ tsp ground cinnamon
¼ tsp ground cardamom
¼ tsp ground red chili pepper
½ tsp turmeric
½ tsp paprika
½ tsp ground cumin
½ tsp ground coriander
4 cloves fresh garlic, finely grated
1 inch piece fresh ginger, finely grated
1 Tbsp butter

2 cups chicken broth
½ cup light cream

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Cooking Method

- I. Cut the squash in half to remove the seeds. Peel away the skin and trim any spots, cut into 1 inch cubes. Trim onion and cut into large pieces. Place squash, onion, and salt into a large pot (6 qt) and add water (vegetables should be completely covered). Boil for 20-25 minutes until squash pieces can be mashed with back of spoon in pot. Remove from heat.
- II. Using a hand blender, puree the boiled squash and onion together with the water they were cooked in until smooth. Soup puree should remain in pot.
- III. In a mortar and pestle grind together the sea salt, cloves, cinnamon, cardamom, red chili, turmeric, paprika, cumin and coriander.
- IV. Using a small sauté pan, sauté the thinly sliced onion in the olive oil over medium/high. Heat until they are a light golden brown. Add the spice mix and stir to blend with the oil and onions. Stir in the freshly grated garlic and ginger. Add butter and continue cooking for 1 minute. Remove from heat.
- V. Stir the sautéed onion and spice mixture into the squash puree and continue cooking over medium heat for 5 minutes to allow flavors to blend. In three or more batches, puree squash and spice mixture in a blender until very smooth. Return soup puree to pot.
- VI. Stir in the chicken broth and continue cooking on medium/low heat. Add the light cream and reduce heat to low until ready to serve.

Serving Suggestions

Serve the soup in individual bowls with a large spoon full of the roasted parsnips placed in the center. Garnish with a crisp fried Kari leaf or chopped scallions.

Enjoy!

Roti is located at
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