

ROASTED SQUASH AND APPLE SOUP

A silky blend of kuri squash and tart Granny Smith apples with caramelized onion, garlic, and herbs, finished with cream, maple, and cider. At King Estate, Executive Chef Stevie Provencio's creation balances richness with bright seasonal flavor and has become an estate favorite.

Ingredients

3 tablespoons butter,
1 small yellow onion, diced
2-3 cloves garlic, minced
3 cored Granny Smith apples
½ tablespoon chopped fresh
rosemary (or 1 teaspoon dried)
1 tsp finely chopped fresh sage
(or ½ teaspoon dried)
2 small kuri squash, unpeeled
with seeds removed
2 cups heavy cream
3 cups vegetable broth
1 cup apple cider
3 tablespoons maple syrup
1 tablespoon apple cider vinegar
Salt and pepper to taste



Preparation

1. Preheat oven to 350°F.
2. Place kuri squash and Granny Smith apples in a covered baking dish, drizzle with olive oil, and season with salt and pepper. Roast for 1 hour, or until squash is fork tender and apples are soft. Remove and set aside.
3. In a large pot, brown butter over medium heat until fragrant. Add onion, garlic, rosemary, and sage. Sauté 8 minutes, stirring occasionally, until onion is translucent and herbs are aromatic.

4. Stir in roasted squash and apples along with vegetable broth, cream, cider, and maple syrup. Bring to a boil, then reduce to low and simmer uncovered for 20 minutes, until flavors meld and ingredients are very tender.

5. Working in batches, transfer soup to a blender and purée until smooth. Return to pot and adjust seasoning with salt, pepper, maple syrup, and apple cider vinegar to taste.

6. Serve hot with sourdough bread.

Pair with King Estate 2023 Pinot Noir for an earthy holiday match, or Pinot Gris for a bright, refreshing complement.

Pair It with:



2023 King Estate Pinot Noir

Aromas of black cherry, plum, violets, and rose lead to a palate layered with fruit, cocoa, and earth. Bold structure, velvety tannins, and bright acidity make this Pinot Noir a graceful, expressive reflection of the Willamette Valley.

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