

Butternut Squash and Brie Soup with Crispy Pancetta

Cooking Journal 2019/2/20 Recipe/Menu

Butternut Squash and Brie Soup with Crispy Pancetta - Half Baked Harvest

Ingredients

- 5 cups peeled, cubed butternut squash
- 3 cloves garlic, smashed
- 2 tablespoons extra virgin olive oil
- 2 tablespoons honey
- 1 tablespoon chopped fresh sage, plus more for serving
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon cinnamon
- kosher salt and pepper
- 2 cups whole milk
- 2 cups low sodium veggie or chicken broth
- 6-8 ounces brie, rind removed
- 2 tablespoons butter
- 4 ounces thinly sliced pancetta
- cream, for topping (optional)

Process

Preheat the oven to 400 degrees F.

In a large, oven safe soup pot, combine the butternut squash, garlic, olive oil, honey, sage, paprika, cayenne, cinnamon, and a pinch each of salt and pepper. Toss well to combine. Transfer to the oven and roast for 20-25 minutes or until the squash is tender.

Transfer the roasted veggies to a blender and add the broth, puree until smooth. Return the soup to the pot and set over medium heat on the stove. Add the milk. Bring the soup to a simmer over medium heat, stir in the brie and butter until melted and smooth. If needed, thin the soup with extra milk or broth. Taste and adjust seasonings as desired.

Heat a small skillet over medium heat. Add the pancetta and cook until crisp, about 2 minutes per side.

Divide the soup among bowls and top with crisp pancetta, sage, and a drizzle of cream, if desired. Enjoy!

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: