

Crookneck Squash Soup with Parmesan and Crispy Shallots paired with Davis Estates Chardonnay

INGREDIENTS:

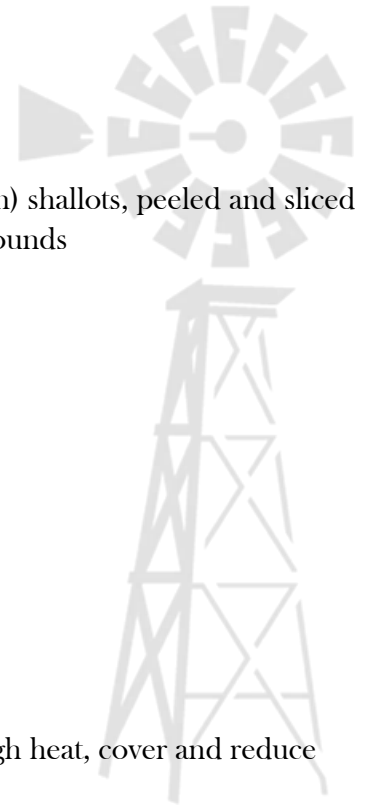
Crookneck Squash Soup

8 cups crookneck squash, large dice
4 ounces butter
1 cup chicken stock
1 cup parmesan cheese
½ teaspoon salt
¼ teaspoon white pepper

SERVES: 4-6

Crispy Fried Shallots

1-pound (6-8 medium) shallots, peeled and sliced into 1/16-inch-thick rounds
2 cups vegetable oil
Kosher salt



METHOD:

Crookneck Squash Soup

- In a medium pot place squash, butter and chicken stock. Bring to a boil over high heat, cover and reduce heat to medium high.
- Simmer until squash are soft, about 5-8 minutes. Remove from heat.
- In batches puree with a blender, adding in the parmesan cheese.

Crispy Fried Shallots

- Line a rimmed baking sheet with a double layer of paper towels. Set a fine-mesh strainer over a large heatproof bowl or medium saucepan.
- Combine shallots and oil in a medium saucepan. Place over high heat and cook, stirring frequently, until shallots begin to bubble, 2 to 3 minutes.
- Continue cooking, stirring constantly to ensure even cooking, until shallots turn pale golden brown, 8 to 10 minutes longer.
- Working quickly, pour contents of saucepan into prepared strainer set over bowl. (Shallots will continue cooking for a brief period after draining, so do not allow them to get too dark.)
- Transfer to the baking sheet. Crispy shallots will keep for up to 2 weeks in airtight container at room temperature.

To Finish

Ladle your soup into individual bowls, topping each with a sprinkle of your Crispy Fried Shallots. Serve immediately with a chilled glass of Chardonnay.