

Butternut Squash Velouté with Horchata Foam paired with Davis Estates Chardonnay

INGREDIENTS:

Butternut Squash Velouté

2 tablespoons olive oil
1 yellow onion, medium dice
2 cloves, garlic minced
3 pounds butternut squash, large dice
2 dried ancho chiles, stem and seeds removed
4 ounces coconut milk
1 bay leaf
2 quarts chicken stock
Juice from one lemon
Pinch cayenne
Salt to taste

SERVES: 4-6

Horchata Foam

$\frac{3}{4}$ cup uncooked long-grain white rice
1 cinnamon stick
2 cups hot water
1 cup coconut milk
1 teaspoon ground cinnamon
1 teaspoon vanilla extract



METHOD:

Butternut Squash Velouté

- In a medium stock pot over medium heat add oil and sauté onion until tender and translucent, about 5 minutes.
- Add garlic and stir until fragrant, about 1 minute.
- Add squash, chiles, coconut milk, bay leaf and chicken stock. Turn heat to high and bring to a boil, reduce heat and simmer for 20 to 30 minutes or until squash is tender.
- Using a blender purée your soup until smooth, next pass through a fine mesh chinois.
- Adjust seasonings with lemon juice, salt and cayenne to your desired taste.

Horchata Foam

- In a blender, add uncooked long-grain white rice, 1 cup of hot water, and cinnamon stick. Blend until the rice and cinnamon stick are roughly ground. Add the remaining water and blend again.
- Pour the rice mixture through a fine mesh strainer or cheesecloth, into a pitcher. Discard and solids.
- Stir in the coconut milk, cinnamon, and vanilla extract.
- When you are ready to dish, blend and skim off foam from top.

To Finish

Ladle your soup into individual bowls. Garnish with the Horchata Foam and toasted almonds. Serve immediately with a chilled glass of Chardonnay.