

# THE PIERPONT INN.

## **Blue Hubbard Squash Soup with Walnut and basil pistou**

For the soup:

1 Large Blue Hubbard Squash

1 T minced garlic

2 T minced shallots

2 Qt heavy cream

2 QT whole milk

1 Cup clover honey

½ lb butter

Italian sea salt

Fresh ground white pepper

Cut the squash into roughly 6 pieces. Roast in oven at 350 degrees for 30 minutes. Allow to cool for 10-15 minutes. Scoop the seeds out and discard. Scoop the flesh out of the skin and rough-dice. Place in soup pot with all of the ingredients except the butter. Simmer for 30 minutes. Blend until smooth. Strain through a fine sieve. Return to pot and bring to a simmer. Add the butter, a little at a time, until incorporated. Serve.

For the pistou

2 cups fresh basil, rough chopped

1 cup roasted walnuts, ground

2 cups extra virgin olive oil—preferably Tuscan

½ tsp Italian sea salt

Roast the walnuts and then allow to cool. Add the oil and basil to a blender and liquefy. Add the walnuts a little at a time until incorporated. Add more oil as needed. The finished product should be the consistency of vinaigrette.

Enjoy!

*Recipe courtesy of Executive Chef Marcus Hollingsworth of The Pierpont Inn*