



Butternut Squash Soup

You will need:

- 2 Tablespoons **Delavignes Extra Virgin Olive Oil**
- 1 large onion, chopped
- 2 teaspoons minced ginger
- 2 cloves minced garlic
- ½ teaspoon salt
- ½ teaspoon Chinese Five-Spice Power (may sub allspice)
- 2 Butternut Squash, seeded, peeled and cubed
- 2 firm Bartlett Pears, cored, peeled and chopped
- 4 cups vegetable stock
- 15oz can white beans, drained and rinsed
- 1 Tablespoon fresh lemon juice
- **Delavignes Chocolate Balsamic Condimenti** (for garnish)

Directions: heat the **EVOO** over medium in a large pot; sauté onion until translucent. Add ginger, garlic, salt and spices and sauté 3 minutes more (be careful not to let the spices burn). Add pears, squash and stock, turn heat to medium-high and bring to a boil. Reduce heat to a rolling simmer and cook about 20 minutes or until squash is very tender. Carefully puree in blender or food processor. Return soup to the pot; add white beans and lemon juice. Serve with drizzle of **Delavignes Chocolate Balsamic!**