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Soups

Nothing works up an appetite better than an excellent starter.

Butternut Squash Soup With Crabmeat Crème Fraîche

Serves 4

80g	Haco Cream Soup Base
1 ltr	cold water
1	butternut squash, peeled, seeded and cut into half
100ml	olive oil
20g	chopped garlic
10g	cumin powder
3	thyme sprigs
15ml	sour cream
	Salt and freshly ground black pepper, to taste
4	chervil sprigs, for garnishing

Crabmeat Crème Fraîche	
100g	fresh crabmeat
50g	crème fraîche
5g	chopped chives

- For the crabmeat crème fraîche: Mix the fresh crabmeat with the crème fraîche and chopped chives in a bowl and set aside.
- Mix the **Haco Cream Soup Base** and a litre of cold water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and set aside.

Mix the butternut squash with olive oil, chopped garlic, cumin powder and thyme sprigs in a roasting pan and roast in a preheated oven at 200°C until browned. Transfer the roasted butternut squash to a food processor and pulse until smooth. Transfer mixture to the saucepan, add in the sour cream and **Haco Cream Soup Base** and simmer for about 2 minutes. Strain the mixture through a chinois and then season to taste with salt and freshly ground black pepper.

- To serve: Ladle the butternut squash soup into each serving bowl and top it with a dollop of the crabmeat crème fraîche. Garnish with a sprig of chervil.