Butternut Squash and Apple Soup

Lemon Cream:

½ cup crème Fraiche (Erin uses Greek yogurt)

½ tsp lemon zest, grated

1 ½ Tbl fresh lemon juice

Salt and pepper, to taste

Crispy Sage Leaves:

2 Tbl butter

10 fresh sage leaves

Salt for sprinkling

Soup:

1 stick of butter

2 lbs. butternut squash , peeled, seeded, cubed

1 yellow onion

2 green apples, peeled, cored, and chopped

6 fresh sage leaves

4 cups chicken broth

½ tsp apple cider vinegar

1 Tbl kosher salt

½ cup heavy cream

To prepare the lemon cream, combine all the ingredients in a small bowl and stir until blended. Set aside.

To prepare the crispy sale leaves, melt butter in a pan over medium heat, until it foams. Add the sage leaves and saute until they’re crisp, 45 seconds to 1 minute. Using a slotted spoon, transfer the leaves to paper towels to drain. Sprinkle the leaves lightly with salt and break them into smaller pieces. Set aside.

For the soup: in a large pot, melt the butter over medium heat until it turns a light brown. Stir in the squash, onion, apples, and fresh sage leaves. Cook, stirring often, until the vegetables and apples are golden brown, about 10 minutes.

Add the broth, vinegar, and salt, bring to a boil. Reduce heat to a simmer and cook until the squash is tender when pierced, about 15 minutes. Stir in the cream. Working in batches, puree the soup in a blender till smooth. Or use an emulsifier if you’ve got one. Return to pot to keep warm.

Ladle hot soup into bowls. Top each bowl with a swirl of lemon crème and a sprinkling of sage leaves.