



SQUASH SOUP WITH GOAT'S LOG

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none"> • 2 tablespoons olive oil • 1 onion, thinly sliced • 3 garlic cloves, chopped • 1 medium butternut squash, peeled, cored and cubed • 2 tsp paprika • 1 tsp cumin • Salt and pepper from the mill • 400g diced tomato pulp • 1 litre of water • 1 cube of vegetable stock • 10 cl. skimmed milk (more if necessary) • 1 goat's log • Fresh parsley chopped to garnish 	<ol style="list-style-type: none"> 1. In a pot, heat the olive oil and sauté the onion and garlic over medium-low heat, stirring occasionally. After 8-10 minutes, when the onion is tender, add the butternut squash cubes, paprika, cumin, salt and pepper and mix well. Cook for about 7 minutes then add the tomato pulp and mix again. 2. Pour in the water, the stock cube and bring to a boil and cook over low heat for about 35 minutes. 3. Turn off the heat, and mix with a diver mixer. Add milk and mix. If the soup is too thick, add a little milk (or water) until you reach the desired consistency. Adjust seasoning and serve soup. 4. Place a quarter of goat's log in each bowl and garnish with fresh parsley. The goat will melt in the soup and give it its special taste.

Source : <http://www.fromagerielamaisongrise.com/#recettes/potage-de-courge-a-la-buchette-de-chèvre>

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