



## *The Edible Garden*

Recipe featured at the *Garden-to-Table Festival Weekend* demonstration,  
October 10

### **Butternut Squash Soup**

By: David Greco, owner, Mike's Deli

#### **Ingredients**

2 butternut squash  
2 garlic cloves  
Pinch of sage  
500 grams mascarpone cheese  
Salt  
Pepper  
Pomegranate–balsamic reduction  
Arthur Avenue Italian Deli olive oil  
Vegetable oil  
2 cups chicken or vegetable stock

#### **Instructions**

1. Split the butternut squash in half, coat with a little salt, pepper, and garlic to taste, and bake in an oven for one hour at 400 degrees Fahrenheit or until tender.
2. Scoop out all the squash from the shell and sauté the squash, sage, and roasted garlic together. Add 2 cups of vegetable or chicken stock and 400 grams of mascarpone cheese and let it simmer.
3. Take all ingredients from pan and put them into a food processor and blend until smooth, adding salt and pepper to taste.
3. Whip the remaining 100 grams of mascarpone cheese and, once the soup is in bowl ready to serve, add a dabble of the whipped cheese and a drizzle of pomegranate-balsamic vinegar reduction.