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# Roasted Kabocha Soup

## Description

Warm your soul and those of your family and friends. Garnish this soup with goat cheese and mint for a special touch.

Total time: 2 hrs Yield: 6 Servings

## Ingredients

olive oil  
salt  
fresh cracked black pepper  
3 lb Kabocha or Butternut Squash (seeded, cleaned, thinly diced)  
4 sprigs fresh rosemary (bruised)  
2 Tbsp butter (unsalted)  
1 onion (thinly sliced)  
1/2 tsp ground nutmeg  
3 cup chicken broth  
2 cup whole milk  
3/4 cup heavy cream  
1/2 cup Hawai'i Island Goat Dairy Chevre (at room temperature)  
2 Tbsp fresh mint (chopped)

Prep Time: 2 hrs Total Time: 2 hrs

## Instructions

Preheat oven to 375° F. In a large bowl, add small amounts of olive oil, salt, and freshly cracked black pepper to taste, and then toss the diced squash and rosemary. Spread diced squash onto a sheet pan and roast until nicely browned, approximately 10 minutes. Discard rosemary and set squash aside.

In a heavy bottomed pot, add butter and melt until it turns brown. Next, add the onions and sauté until lightly browned. Add the roasted squash, thyme, nutmeg and chicken broth, simmer for 30 minutes.

Carefully remove soup from heat, and puree in small batches in a blender. Put pureed soup back in the pot, add milk and ½ cup of heavy cream, simmer for 20 to 30 minutes, making sure soup does not boil. Adjust seasoning with salt, fresh ground pepper and more nutmeg if desired.

In a mixing bowl, whisk goat cheese until smooth, fold in ¼ cup heavy cream and chopped mint. Season with salt and fresh ground pepper.

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To serve, garnish soup with goat cheese.

**Recipe brought to you by:**

Chef Mark Noguchi

**Source:**

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