CREAMY RED KURI SQUASH SOUP WITH SAUER CREAM

Cuisine: **English**
Food category: **Vegetables**

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Company: **Retigo**

Program steps

Preheating: 195 °C

1	Hot air	100 %	Termination by time	00:17 hh:mm	180 °C	100 %	

Ingredients - number of portions - 10

Name	Value	Unit
red kuri squash	3	pcs
large onion	1	pcs
olive oil	50	ml
sauer cream	250	ml
sprig of rosemary	1	pcs
vegetable stock	2	l

Directions

Cut the squash in half, remove the seeds and cut in quarters. Place on enamelled GN container, drizzle with olive oil, season with salt and pepper and sprinkle with rosemary sprig.
Place into a preheated Retigo combi oven using hot air, 180°C and roast for 15-20 minutes.
Chopp and fry some peeled onion, put some vegetable stock, bring it to the boil and add the roasted squash. Use the stick blender to blitz it to a fine cosistency. Garnish with quenelle of sauer cream and a touch of olive oil.