

GAINNEY

VINEYARD

Butternut Squash Soup with Blue Cheese Timbale **Pairs beautifully with the Gainey Chardonnay!**

SOUP:

1 butternut squash, cut in half lengthwise
1 tablespoon butter
1/2 medium yellow onion, sliced
2 cups chicken stock

BLUE CHEESE TIMBALE:

1 cup milk
1 cup heavy whipping cream
3 eggs
pinch Herbes de Provence
1/4 cup blue cheese crumbled
1 tablespoon snipped chives

SOUP:

Preheat the oven to 350 degrees. Remove the seeds from the squash then place cut-side down on a cookie sheet lined with waxed paper. Bake squash for 30 minutes or until soft when poked on the outside. Turn squash over and allow steam to escape. When cool enough to handle, scrape out the pulp and reserve. In a heavy bottomed saucepot, heat the butter. Add the yellow onions and cook a few minutes until the onions are soft, but not brown. Add the cooked squash and stock. Simmer for 15 minutes. Remove from the heat and let cool. Puree in blender until smooth. Makes about 4 cups.

BLUE CHEESE TIMBALE:

Preheat oven to 350 degrees. Mix the milk, cream, eggs and herbs thoroughly. Butter eight, 6 ounce ramekins. Divide the egg mixture and crumbled cheese between the ramekins. Place in a water bath and bake in the oven for 12-15 minutes or until timbales have puffed up. Remove from oven and turn timbales out into soup bowls. Pour the soup around the timbale and garnish with chives.

Serves 8