



Butternut Squash Soup with Pear and Mascarpone paired with our Diana's Reserve Chardonnay

3 butternut squash, halved lengthwise, seeds removed
5 T. olive oil
1^{1/2} c. white onion, chopped
3 cloves of garlic, chopped
2 large pears, peeled and chopped
1/4 t. ground cardamom
1/4 t. allspice
1/4 t. hungarian paprika
1/2 c. chardonnay
1 qt. chicken or vegetable stock
4 T. mascarpone
salt and pepper

Preheat the oven to 450 degrees. Brush the flesh of the butternut squash with 3 tablespoons of olive oil. Season with salt and pepper, 1/8 teaspoon each of allspice and paprika. Place on a baking sheet flesh side down, cover with foil and roast for an hour to an hour and twenty minutes. Set aside. Sauté the onion and garlic in the remaining olive oil over medium high heat in a stock pot until onion is soft and golden. Add the remaining spices and pear and continue to cook for 10 minutes, deglaze with wine.

Spoon out the pulp of the butternut squash and add to onion/pear mixture, stir to combine, add three cups of the stock, season with salt and pepper and bring to a boil.

Purée soup in batches adding more stock if too thick. Transfer back to stock pot and bring to a boil over medium low heat. Stir in the mascarpone, taste for salt and pepper. Enjoy!

Serves six

Recipe by Megan Reeves, megan@testarossa.com. Visit testarossa.com for more recipes.