

SUGGESTED PAIRINGS

Inniskillin East West
Riesling-
Gewurztraminer



The silkiness of this pureed soup allows for flavours to linger while the Inniskillin East West Riesling – Gewürztraminer provides a hint of sweetness and acidity for a balanced pairing.

Serves 6

1 med Onion, peeled & diced
3 cloves Garlic, peeled
3 Tbsp Unsalted butter
1 med Butternut squash (approx 1.5 lbs)
3 cups Water
1 tsp Salt
1/4 tsp Pepper
1 Tbsp Olive oil

Split and seed squash, rub flesh side with olive oil and roast in a 350°F oven until flesh is tender (about 20 minutes).

Allow to cool, scoop out flesh and discard skin
Melt butter in medium size saucepot, add onions & garlic.

Sweat on low heat until tender, about 5 minutes.
Add roasted squash, salt and pepper, cover with water.

Simmer for 10 minutes until onions are cooked through.

Purée in a blender until smooth for 2 minutes until texture is smooth and silky.

Recipe by David Penny,
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