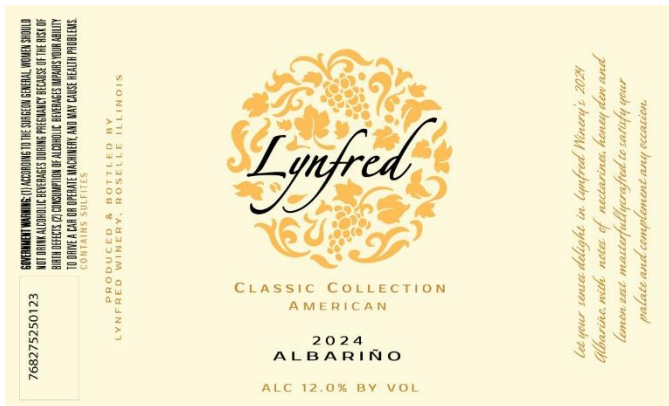




# Rustic Carrot-Squash Bisque with Chèvre



*Recipe by Lynfred Brand Ambassador Laura Lorenz*

## Ingredients

2 tbsp olive oil  
½ Ingredients  
2 cups butternut squash, cut into ½" cubes  
4 cups carrots, peeled and cubed\* (about 6–8 medium carrots)  
1 (1½") piece fresh ginger, roughly chopped, plus ½–1 tsp fresh ginger, grated  
1 cup sweet onion, chopped (about ½ medium onion)  
¾ cups chicken broth  
½ cup apple, peeled and chopped (Gala recommended)  
¾ cup heavy cream, plus more for garnish  
2–3 sprigs fresh thyme, leaves removed, plus extra for garnish  
3–5 oz goat cheese  
2 tbsp avocado oil (or any high-heat cooking oil)  
½ tsp kosher salt, plus more to taste  
½ tbsp olive oil  
Homemade croutons & fresh thyme for serving

## Directions

### *Roast the vegetables*

Preheat the oven to 425°F. In a large bowl, toss the squash and carrots with avocado oil and ½ tsp kosher salt. Spread onto a sheet pan and roast for 35–45 minutes, or until soft and slightly caramelized.

### *Build the base*

In a large soup pot over low–medium heat, warm the olive oil. Add the onion and chopped fresh ginger and cook for 5–

7 minutes, until softened and fragrant. Stir in the apple and cook for an additional 1–2 minutes.

### *Simmer*

Add the roasted vegetables, thyme leaves, and chicken broth. Bring to a gentle simmer and cook for 10 minutes.

### *Blend and finish*

Stir in the heavy cream, grated ginger, and goat cheese, then turn off the heat. Blend the soup until silky smooth using an immersion blender (or carefully blend in batches in a standard blender). Season with additional salt to taste.

### *Serve*

Ladle into bowls and garnish with a drizzle of cream, homemade croutons, and fresh thyme.

### *Tips*

*\*If you prefer a looser soup, add extra broth ¼ cup at a time until you reach your desired consistency.*

*\*Cut the carrots and squash into similar-sized pieces so they roast evenly and cook at the same rate.*

*\*For a vegetarian version, substitute vegetable broth for chicken broth.*

*\*I love a bold goat cheese flavor, so I use the full 5 oz. If you're unsure, start with 3 oz and adjust to taste—the chèvre adds a lovely, creamy tang to the soup.*

*\*This recipe serves 2–4 people: about 4 servings as a first course or 2 servings as a main course.*

*\*I recommend using French bread or sourdough for homemade croutons. Tear fresh bread into bite-sized pieces, lightly coat with olive oil and kosher salt, and toast in a 350°F oven until lightly browned and crisp.*