

# THE FIREHOUSE

R E S T A U R A N T

## BUTTERNUT SQUASH BISQUE WITH CURRY AND PEARS

*Deneb Williams ~ Executive Chef*  
(Serves 10-12 guests)

### INGREDIENTS

8-10 ea	Bartlett pears
2 qts	butternut squash, <i>peeled and chopped</i>
2 Tbsp	extra virgin olive oil
to taste	salt & pepper
2 cups	medium yellow onions, <i>chopped</i>
½ cup	shallots, <i>chopped</i>
1 cup	leeks (white only), <i>chopped</i>
¼ lb	butter
½ cup	Arborio rice
½ cup	cream sherry
½ gallon	water
2 Tbsp	curry powder
2 tsp	kosher salt
½ tsp	pepper
⅛ tsp	cayenne pepper
2 cups	heavy cream
1 Tbsp	sherry vinegar

### PROCEDURE

- Preheat oven to 350°.
- Peel, core and purée the pears. Pass through a fine mesh strainer and set aside. You should end up with approximately 2 cups of puréed pears.
- Peel, seed and chop squash. Toss with oil, salt and pepper. Roast in oven until lightly caramelized (approximately 20 minutes) and set aside.
- Sauté onions, shallots and leeks in butter until translucent.
- Add rice and deglaze with sherry.
- Add squash, water, and spices. Simmer for 1 hour.
- Purée the squash mixture while adding cream, pear purée and vinegar.
- Pass bisque through a fine mesh strainer then serve.