

# Butternut Squash and Apple Soup with Brie Crostini

By Executive Chef Jimmy Reale  
The Carolina Crossroads Restaurant

*Serving Size – 12*

## Ingredients for Soup:

1 Tbsp. Vegetable Oil  
8 lbs. Butternut Squash- peeled & medium chop (be sure to clean all seeds from cavity)  
½ cup White Onion- medium chop  
½ cup Carrot- peeled and medium chop  
½ cup Celery- medium chop  
1 gal. Chicken Stock  
2 cup Apple Cider  
½ cup Half & Half  
1 tsp. Nutmeg- ground  
2 tsp. Thyme - chopped  
1 Tbsp. Cider Vinegar  
Salt and Pepper to taste  
2 tsp. Rosemary-chopped



## Ingredients for Crostini:

Small Baguette- cut into ¼ inch slices  
Extra Virgin Olive oil  
Small round of Brie Cheese

## Method for Soup:

1. In a large pot, over medium heat, place Blended Oil.
2. Add Onions, Carrots and Celery and sauté for about 2-3 minutes.
3. Add Butternut Squash and season with salt and pepper, then sauté for additional 4-5 minutes.
4. Add Chicken Stock, Apple Cider, Nutmeg, Thyme, Rosemary and cook until Squash is soft.
5. Add Half & Half and cook for additional 10 minutes on low heat
6. Take off heat and purée with hand blender or tabletop blender
7. Add Cider Vinegar and season with salt and pepper

## Method for Crostini:

1. Place sliced Baguette on small sheet pan.
2. Drizzle with Extra Virgin Olive Oil.
3. Slice Brie into slices thick enough to cover Baguette.
4. Bake in **325 degree** oven for **5 minutes** or until bread is crunchy and Brie is soft