

ROBERT HALL

Butternut Squash Bisque with Curried Dungeness Crab

Recipe Courtesy of Charles Paladin-Wayne

2 tbsp. olive oil	3 lbs. butternut squash (peeled & cubed)
1 lb. yellow onion chopped	1 qt. chicken stock or broth
1 cup <i>Robert Hall Chardonnay</i>	¼ cup heavy cream
Salt and pepper to taste	
6 oz. dungeness crab	2 tsp. olive oil
2 tsp. madras curry	1 tsp. red curry paste
1 tsp. fish sauce	¼ cup scallions
¼ cup cream	

Soup

In a 1-gallon pot, heat oil and sauté onion until translucent. Add white wine and bring to a boil for 5 minutes. Add squash and chicken stock and cook on medium high heat until squash is tender. Add cream and cook for another 10 minutes. Puree with a hand blender or food processor. Salt and pepper to taste.

Curried Crab

Sauté curry powder for 2-3 minutes for greater flavor, add oil and onions and sauté until soft, add crab, curry paste and fish sauce, stirring well. Add cream and cook over medium heat until liquid has reduced by half. Serve soup into serving bowls and spoon 1 oz. of crab mixture into center. Garnish with fresh scallions and a dollop of crème fresh.

Enjoy this dish with Robert Hall Chardonnay.