

Zencefilli Bal Kaba?? Çorbası

Creamy ginger butternut squash soup with fresh herbs. Easy 55-minute recipe with roasted squash, ginger, and cream. Perfect for cold weather comfort food.

15

HAZIRLIK DK

40

PIRME DK

55

TOPLAM DK

8

PORSİYON

Medium

ZORLUK

Zencefilli Bal Kaba?? Çorbası

Malzemeler

- 2.2 lb pumpkin
- 1 onion
- 3.2 oz fresh root ginger
- 2 sprig mint
- 4 sprig scallion
- 4 cup vegetable broth
- 6.8 oz heavy cream
- 1 tbsp chili flakes
- 1 lemon
- 1 tsp salt
- 1 tsp black pepper

Yapılışı

- Prepare the squash**

Cut the 2.2 lb butternut squash in half lengthwise and scoop out the seeds. Peel the skin with a vegetable peeler and cut the flesh into 1-inch cubes.
- Prepare aromatics**

Dice the 1 onion into small pieces. Strip the leaves from 2 sprigs of mint and 4 sprigs of scallions, then roughly chop. Peel and grate the 3.2 oz fresh ginger.
- Sauté the base**

Heat 1 tablespoon olive oil in a large soup pot over medium heat (350°F/175°C). Add the diced onion and cook, stirring occasionally, until softened and translucent, about 5 minutes.
- Add the chopped mint and scallions to the pot and cook until fragrant, about 1 minute. Stir in the grated ginger and cook for another 30 seconds until aromatic.**
- Add the cubed butternut squash to the pot and stir to coat with the aromatics. Cook for 3-4 minutes, stirring occasionally, until the squash begins to soften slightly.**

6 Simmer the soup

Pour in 4 cups vegetable broth and add 1 teaspoon salt and 1 teaspoon ground black pepper. Bring to a boil over high heat, then reduce heat to medium-low and simmer uncovered for 25-30 minutes until the squash is very tender when pierced with a fork.

7 Blend and finish

Remove the pot from heat and blend the soup with an immersion blender until completely smooth, about 2-3 minutes. Alternatively, blend in batches in a regular blender, being careful with the hot liquid.

8 Stir in the 6.8 oz heavy cream and return the pot to low heat. Simmer gently for 2-3 minutes to heat through. Taste and adjust salt and pepper as needed before serving hot.

?puçlar?

Roast the butternut squash cut-side down on a parchment-lined baking sheet at 400°F for 35-45 minutes until tender for deeper flavor.

Use fresh ginger rather than ground for the best flavor – grate it finely or use a microplane for even distribution.

Don't skip the lime juice at the end – the acidity brightens all the flavors and balances the sweetness of the squash.

For ultra-smooth texture, blend the soup in batches in a regular blender rather than using an immersion blender.

Season gradually and taste frequently – squash sweetness varies, so adjust salt and spices accordingly.

If the soup is too thick, thin with additional broth or cream. If too thin, simmer uncovered to reduce liquid.

Make a double batch and freeze half – this soup freezes beautifully and makes an easy weeknight meal later.