

# Butternut Squash Soup with Linguiça & Asiago Cheese Biscuits

*I originally prepared this for a Thanksgiving dinner. It was such a hit that it has made several repeat appearances on my table. Over time, the dish has taken on various shapes as the soup and its add-ons evolved. This is, in my opinion, the best version of this simple, yet elegant offering.*

YIELD – 4 servings

Render the linguiça in a small sauté pan over medium-high heat. Cook until browned, about 5 minutes. Remove from heat, drain and set aside.

Preheat oven to 425 degrees. Coat the flesh of the squash with 3 Tablespoons of the butter. Sprinkle the squash with brown sugar, cinnamon and nutmeg and place it on a baking sheet lined with aluminum foil. Place the sheet in the oven and roast the squash until its flesh is fork tender, 40 to 45 minutes. Remove the squash from the oven and let cool. Scoop the flesh from the skin of the squash and break it down using a potato masher or food mill. Set aside.

Melt the remaining butter in a large saucepan or Dutch oven over medium heat. Add the onion and cook until soft and tender, about 6 minutes. Add the squash, peanut butter, honey and bay leaves and cook, stirring, for 1 minute. Pour in the stock and bring to a boil. Reduce the heat and let simmer for 25 minutes. Discard the bay leaves and, using an immersion blender, purée the mixture until smooth. Stir in the cream and let simmer for 15 minutes. Remove from the heat.

To serve, ladle the soup into bowls. Float a dollop of crème fraîche slightly left of center in each bowl. Place a biscuit directly to the right of the dollop and sprinkle linguiça and parsley atop the soup. Serve immediately.

## Asiago Cheese Biscuits

YIELD – 8 biscuits

Preheat oven to 350 degrees.

Combine 1 cup of the flour with the baking powder, salt, pepper and cheese in a large bowl. Cut in the shortening. Fold in the buttermilk, 2 tablespoons at a time, until the dough forms a ball. Turn the dough onto a floured surface, sprinkle with the remaining flour and fold it into itself until it is no longer sticky. Gently press the dough into a 1-inch thick square. Cut the dough into 8 2-inch wide circles and place them on a greased baking sheet. Place the sheet in the oven and bake until golden brown, 10 to 15 minutes. Remove from the oven and serve.

¼ pound linguiça sausage,  
finely diced  
1 1½-pound butternut squash, cut  
in half lengthwise and seeded  
¼ cup light brown sugar  
1 tsp cinnamon  
½ tsp fresh grated nutmeg  
½ cup yellow onion, diced  
¼ cup creamy peanut butter  
2 tsp honey  
2 bay leaves  
4 cups vegetable stock  
1 cup heavy cream  
4 asiago cheese biscuits  
(recipe follows)  
½ cup crème fraîche  
1 tsp parsley, finely chopped

1 cup plus 2 Tbsp all-purpose flour  
1½ tsp baking powder  
¼ tsp salt  
pinch fresh ground white pepper  
¼ cup asiago cheese, grated  
¼ cup vegetable shortening  
½ cup buttermilk