

Butternut Squash Pear Bisque cavesoffaribault.com/recipes

with AmaGorg® gorgonzola

2 butternut squash, seeded & roasted
OR peeled & boiled in vegetable stock
1 tsp red curry
3 tbsp olive oil

4 Bosque pears, peeled & cored
1 pint half & half
1 onion
AmaGorg® crumbles



Chop onion. Chop pears, then sauté them in olive oil and 1 tsp of red curry paste, until soft. Purée onion, pears, and squash together in blender or food processor. Add half and half to desired consistency. Thin with water and vegetable stock. Add salt and pepper to taste. Top each cup or bowl with AmaGorg® crumbles.

