

ROASTED APPLE AND SQUASH CHOWDER

Courtesy of Executive Chef Matthew Weingarten of Inside Park at St. Bart's, New York City

Serves 6 to 8

4 firm apples, peeled and cut into 1-inch dice
2 tablespoons drawn butter
Pinch of cinnamon
1 cup water for deglazing

¼ pound unsalted butter
Sachet: rosemary, allspice, cinnamon, clove, sage and lemon zest
1 medium kabocha squash, cut into 1/2-inch dice
1 medium celery root, cut into 1/2-inch dice
2 parsnips, cut into obliques
1-inch piece fresh ginger, peeled and minced
3 stalks celery, sliced
10 garlic cloves, sliced into coins
1 white onion, diced
1 small poblano pepper, diced
Salt and freshly ground black pepper to taste
1/4 cup maple syrup
1 dried ancho chile pepper, rehydrated with juice reserved and diced
2 cups white wine
1 cup apple cider
2 quarts heavy cream
Water
Pinch of smoked paprika

Preheat oven to 550 degrees Fahrenheit (or as hot as you can get it).

Coat the apples in a little drawn butter and cinnamon. Roast in a single layer on a baking sheet and remove when browned all over, about 5 minutes. Reserve apples. Deglaze pan with water and reserve apple liquid.

In a large heavy-bottomed pot, brown the butter with the sachet until light brown. Add all of the vegetables at once, coat thoroughly and season well with salt and pepper. Cook for about 5 minutes. Stir in the maple syrup. Add the ancho chile pepper with reserved juice, the white wine and apple cider, and reduce by half. Add the reserved apple liquid and reduce by half. Add heavy cream, and enough water to desired consistency. Continue to cook until the vegetables just begin to soften, about 30 minutes. Add the smoked paprika and adjust seasoning to taste. Before serving, fold in the roasted apples and warm through.

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