















# Butternut Squash Soup

Disney's Animal Kingdom Lodge

Boma

## Ingredients

-  3 ounces Unsalted Butter
-  11 ounces Butternut Squash, cut in chunks
-  Salt and Pepper, to taste.
-  8 ounces Water
-  8 ounces Heavy Cream
-  8 ounces Milk
-  1 ounce Sugar, adjust if needed
-  1 tsp Ginger
-  1 tsp Nutmeg
-  1 tsp Cinnamon
-  1 tsp Coriander
-  1 tablespoon Cornstarch
-  3 ounces American Cheese
-  Water



## Directions

1. In a small pot, melt the butter and pour over the squash. Season squash with salt and pepper and roast in oven at 325 degrees for 45 minutes.
2. In a kettle, mix squash with water. Add heavy cream and milk and puree. Add sugar, ginger, nutmeg, cinnamon, and coriander.
3. Make a slurry with the cornstarch and add to the soup.
4. Add the American cheese and continue mixing until smooth.
5. Adjust seasoning.

