



RECIPE BY

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at Harvard Law School

# Blue Hubbard Squash Soup

*Makes 4 Servings*

## INGREDIENTS

- 4 TB Butter
- 1 Large White Onion, Sliced thin
- 1 Large Sprig of Thyme
- 1.5 Lbs Blue Hubbard Squash, peeled, seeded, and chopped
- 1 Quart Vegetable Broth
- 1 Cup Heavy Cream
- Salt and Pepper, to taste
- Local Maple Syrup (optional)
- Toasted pumpkin Seeds (optional)

## INSTRUCTIONS

1. Melt butter over low heat in a heavy-bottomed soup pot.
2. Add onions and thyme and cook over low heat until onions are very soft.
3. Add squash and vegetable broth and bring to a simmer.
4. Cook until squash is very tender; remove thyme and discard.
5. Carefully puree soup, in batches, in a blender until smooth, adding cream to achieve the desired consistency. Season with salt and pepper.
6. Ladle into bowls, drizzle with maple syrup, garnish with seeds, and serve.

## NOTES

Served at the Harvard Law School for World Food Day. The blue hubbard squash is indigenous to Massachusetts and this recipe celebrates fall seasonal and local ingredients.



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