

Butternut Squash Velouté & Spiced Cranberry Coulis

Serves 8

Soup

3 T unsalted butter
2 medium leeks, peeled & thinly sliced
2 celery stalks, thinly sliced
1 medium onion, peeled & thinly sliced
Sachet of 2 flat-leaf parsley stems, 1 sprig
tyme, 1 clove garlic peeled, 1 cinnamon stick
& 3 cloves tied in cheese cloth

Pinch ground nutmeg
Pinch ground ginger
1 # butternut squash, peeled, seeded & cut
in 1" dice
2 1/2 qt chicken or vegetable stock
3/4 C heavy cream
t.t salt & freshly ground pepper

Cranberry Coulis

1 t grapeseed oil or flavorless cooking oil
3 C frozen cranberries
1/2 C water
1 t sugar
Small pinch each of: ground cinnamon,
ground nutmeg, ground ginger, ground clove,
salt, freshly ground pepper

Soup: Warm the butter in a large pot over medium-low heat and add the leek, onion, celery, cheesecloth sachet and ground spices and season with salt and pepper. Cook, stirring frequently, for approximately 7-8 minutes or until the vegetables are translucent and tender but not browned. Add the squash, cook for 5 minutes more and then add the chicken stock and cream. Bring to a boil, lower the heat and simmer for 30 minutes.

Discard the sachet and transfer the soup to a blender. Purée until smooth and adjust the seasoning with salt and pepper if needed. Pass the soup through a fine-meshed sieve and set aside to cool. Cover with plastic wrap and refrigerate until needed. Before serving, bring the soup to a boil. (The soup may be made a day in advance and stored in the refrigerator overnight.)

Coulis: Warm the oil in a sauté pan over high heat and add the cranberries. Sauté, tossing frequently, until the cranberries become wrinkly and burst. Add the water, sugar, spices, salt and pepper, stir quickly to combine and immediately pass the cranberries through a fine-meshed sieve while hot. Set aside to cool and, if the mixture is too thick to drizzle, stir in a bit of water.

To serve: Ladle the hot soup into 8 warm serving bowls and drizzle the soup with cranberry coulis.





All-Clad
★ CHEFS TOUR ★ 2011

Chef Gavin Kaysen



“Gavin has energy, talent and incredible motivation,” says Daniel Boulud of Gavin Kaysen, Café Boulud’s Executive Chef since late 2007 “He is a very well trained American Chef who embraces classic French cooking,” making him a superb choice for Café Boulud, and its French-American cuisine. He also has drive and courage, demonstrated by his taking on the famously rigorous Bocuse d’Or International Cuisine Competition, a veritable culinary Olympics held biennially in Lyon, France. Leading up to the 2007 competition Kaysen turned to Boulud as a mentor figure who would help him to navigate the French culinary world. The experience lead Gavin Kaysen to New York, where he arrived with several accolades under his belt. He has been awarded “Critic’s Choice Best Chef” by San Diego Magazine, named one of Food & Wine Magazine’s “10 Best New Chefs” (2007) and appeared in the Next Iron Chef TV series. Most recently, Gavin won the James Beard Foundation’s prestigious 2008 “Rising Star Chef” award.

Originally from Bloomington, MN, Gavin worked as Executive Chef at San Diego’s Rancho Bernardo Inn for three years. He gained international experience at l’Auberge de Lavaux in Lausanne Switzerland and under Marco Pierre White at London’s l’Escargot.