



Pumpkin Soup With Ginger

Serves 8-10

Ingredients:

1	medium pumpkin (about 6 pounds)
1	medium carrot, peeled and finely chopped
1	small Spanish onion peeled and finely chopped
1 stalk	celery, peeled and finely chopped
4 tbs	unsalted butter (soft)
½ tsp	grated fresh ginger root
2 quarts	chicken stock
1 cup	heavy cream
	salt & pepper to taste
	chopped parsley

Preparation:

- Halve the pumpkin and scoop out the seeds and webbing
- Place on a roasting pan cut side up
- Fill with a few tablespoons of water
- Roast at 350° for 30 to 40 minutes or until tender
- Allow the pumpkin to cool, then scoop out the flesh with a spoon and set aside
- Sweat the celery, carrot and onion in 2 tbs of butter over medium heat for 10 minutes
- Add the pumpkin, ginger and chicken stock
Season lightly with salt and pepper
- Simmer for 15 minutes
- Puree the soup in a blender
- Return to the pot, add the cream and adjust the seasoning
- Bring to a boil, and then whip in the last 2 tbs of butter

Nat's Notes:

- Buy 6 to 8 inch baby pumpkins when you shop for the ingredients. Cut off the tops and hollow out the inside. Keep the lids, and now you have spectacular soup bowls! Sprinkle with chopped parsley before replacing the lid and serving.
- If the soup is too thin you can whip in a little roux, but you shouldn't need to.

Results with Honesty and Integrity



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