



CINDERELLA PUMPKIN
BISQUE

Trefethen

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INGREDIENTS

- 1/4 tsp cinnamon
- 2 pieces clove
- 1 piece star anise
- 1 medium Cinderella pumpkin, skin & seeds removed
- 3 white onions
- 1/4 lb of butter
- 1 Tbsp salt
- 1/4 tsp pepper
- 2 quarts vegetable stock
- 1 cup heavy whipping cream

PROCEDURE

1. Using a mortar and pestle or spice grinder, blend cinnamon, clove, and star anise together. Set aside for later use.
2. For the soup, peel and cut onions in half, then slice lengthwise and set aside.
3. Take the peeled and seeded pumpkin and cut into large chunks. In a large non-reactive pot, melt butter completely. Before the butter starts to brown, add the blended spices and toast lightly.
4. Add the sliced onions and salt to pot, cooking over medium heat until the onions are soft and translucent. Add the pumpkin to the onion and stir to keep from burning. Continue to cook until the pumpkin starts to release water, about 5 minutes.
5. Add stock to pot and bring to a boil. Reduce heat and simmer until pumpkin is soft, about 30 minutes.
6. Add the heavy cream and pepper to the pot and cook until the soup boils again. Turn off heat and let cool for about 10 minutes.
7. Transfer soup into a blender, taking care not to overfill. Purée thoroughly. Continue until all the soup has been processed. To create a smoother soup, you may also pass through a sieve, but this rustic soup is now ready to serve.
8. Ladle soup into a favorite bowl and garnish with toasted pumpkin seeds and fresh herbs.

TREFETHEN WINE PAIRING

Chardonnay: *Subtle notes of toasted oak frame the palate which features more citrus flavors and hints of apple and pear. The lively acidity brings great balance and the finish is refreshing and smooth.*