



## Pumpkin Soup

1 medium pumpkin, about 5 lbs  
Olive oil  
2 shallots  
2 sprigs of thyme  
2 bay Leaves  
1 c. sherry  
1 qt. chicken or vegetable stock  
¼ tsp. ground cloves  
Salt  
Pepper  
Hot sauce

Garnish; Sage Cream  
1 c. heavy cream  
4-5 fresh sage leaves  
Salt and pepper to taste

### **Directions:**

Pre-heat oven to 400 degrees. Cut and clean out the seeds of the pumpkin. Season with salt, pepper and drizzle with olive oil. Roast in oven until fork tender, about 45 minutes.

When cool enough to handle, peel pumpkin and discard skin.

Slice shallots and sauté in a preheated 4qt sauce pot with olive oil. Cook until tender and starting to brown. Add pumpkin, thyme, bay leaves and ground cloves. Cook for 1 minute and add sherry. Add chicken stock and simmer on med-low heat for 20 minutes. Season to taste with salt, pepper and hot sauce. Puree soup in blender. Return to pan and reheat if necessary.

### **SAGE CREAM:**

Heat heavy cream with sage leaves until simmering. Reduce heat and let steep for 10-15 minutes. Strain and cool cream in refrigerator until cold. Whip until cream reaches desired consistency and season with salt.

Pour soup into bowls and top with sage cream. **ENJOY~~**

