

Chef Larry's Autumn Squash and Pumpkin Soup

Yield: 1 gallon

Ingredients:

4 oz. Butter
1 cup Onions, diced
1 cup Celery, diced
1 cup Carrots, diced
1 cup Zucchini Squash, peeled and diced
1 cup Yellow Squash, peeled and diced
1 1/2 cup Pumpkin puree
2 cups Acorn, Kabocha or Butternut Squash
3. Bay leaves
1/3 tsp. Curry powder
1/2 tsp. Cinnamon, ground
pinch Nutmeg
1/3 tsp. Ginger, ground
2 1/2 qts. Chicken stock
to taste Salt
to taste Fresh ground black pepper
1/2 cup Honey
3 cups Heavy cream
1/2 cup Chives, minced
as needed Puff pastry "fleurons"

Method:

Melt butter in a large saucepan or pot. Add onions, celery, carrots, zucchini, yellow squash, acorn squash, bay leaves, curry powder, cinnamon, nutmeg and ground ginger, cook over medium heat. Allow vegetables to cook until tender and well "caramelized" with butter and spices. Add chicken stock and bring to a simmer. Reduce heat and add pumpkin puree. Simmer over low heat for 25-30 minutes, stirring occasionally. Carefully puree mixture with a hand mixer or blender. Finish with honey and cream. Adjust seasoning if necessary. Place soup in a tureen for service or portion into individual soup bowls and garnish each with minced chives and puff pastry fleurons.

Chef Larry's Notes:

Any hard winter squash can be substituted for acorn or table green squash. For additional sweetness add more honey. Puff pastry fleurons can be made by cutting "crescents" from puff pastry sheets and baking. This soup can also be garnished with toasted squash or pumpkin seeds or served in a hollowed out pumpkin.