

Pumpkin Bisque in a Carnival Squash

Yield: 4 Servings

½ # pumpkin puree
½# fresh pumpkin, diced and roasted
1 ea onion, diced
1 ea cinnamon stick
4 cu vegetable Stock
t.t. salt and pepper
1 qt heavy cream
4 ea small carnival squash, tops off, gutted and roasted

Method:

Sweat all vegetables add vegetable stock and cinnamon stick. Season. Bring to boil then reduce to a simmer for 45 minutes. Puree soup, adjust consistency with heavy cream. Season with salt and pepper. Strain through a chinois.

Garnish with cinnamon crème fraiche.

4 T Crème Fraiche
1 T Cinnamon