

Roasted Pumpkin Soup

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation Method</u>
1	pound	Fresh Pumpkin or Heirloom Pumpkin	cooked
4	ounces	white onion	julienne
1/2	ounce	butter	
1	quart	water	
2	teaspoons	salt	
3/4	ounce	brown sugar	
2	teaspoons	maple syrup	
1	dash	cinnamon	
1	dash	cayenne	
1	cup	heavy cream	

Split the pumpkins in half and de-seed

Place the pumpkins on a rack on a sheet pan and roast skin side up for 45-60 min. at 350 degrees or until pumpkin is soft

Remove the skins and discard.

Roughly chop the pumpkin.

Sauté the onion in the butter until transparent

Add the remaining ingredients and the pumpkin and cook for 1 hour on a low simmer.

Remove from the heat and puree until smooth.