



Curried Pumpkin Soup with Roasted Apple and Crème Fraîche

Recipe courtesy of Gordon Hamersley, Hamersley's Bistro

This is a cold weather soup we have made for the last few years that uses the wonderful, hearty qualities of pumpkin as well as curry spices. The spices add a decided zip to the soup, which helps warm the soul during the fall and winter.

INGREDIENTS

3 teaspoons butter

1 medium pumpkin, cut in half lengthwise

6 tablespoons curry powder

4 tablespoons canola oil

1 onion, peeled and chopped

1 teaspoon chili powder (optional)

3 medium apples, peeled, cored, and chopped

2 1/2 quarts chicken stock

1 apple, roasted and sliced for garnish

crème fraîche

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. Rub a cookie sheet with 2 teaspoons of butter. Cut the pumpkin in half and scoop out the seeds and stringy meat. Sprinkle the cut side with salt and pepper and 2 tablespoons of curry powder. Place cut side down on the cookie sheet and bake in the oven until soft, about 1 hour depending on the size.
3. In a large soup pot, heat the oil until medium hot. Add the onion and cook over moderate to high heat for about 8 minutes. Add the chili powder, curry powder, and chopped apples. Continue to cook, stirring, for about 5 to 6 more minutes.
4. Add the chicken stock to the soup pot and bring to a boil. Season with salt and pepper to taste. Lower the heat to a moderate simmer and cook for about 15 minutes, until the onions are tender.
5. Remove the pumpkin from the oven and, using a kitchen spoon, scoop out the flesh, leaving the skin. Add the flesh to the soup pot and continue to cook for an additional 20 minutes, stirring occasionally to help break up the pumpkin pulp.
6. Puree in a blender or food processor until smooth.
7. Reheat the soup and adjust the seasonings.
8. To roast the apple, cut and core the apple and season the cut sides with salt and pepper. Place cut side down on a cookie sheet rubbed with 1 teaspoon of butter. Place in the oven while the pumpkin is cooking. The apple will take about 10 to 12 minutes.
9. Cut the roasted apple into thin slices and place on the soup.
10. Serve in a warm soup bowl and drizzle with crème fraîche.