

SPICED PUMPKIN GINGER

Soup

INGREDIENTS

2 TBL	unsalted butter	:	A FEW	sprigs of fresh thyme
1	leek, chopped	:	2¼ LBS	pumpkin pulp, seeded and chopped
1	onion, chopped	:	6½ CUPS	vegetable broth
2 TSP	cumin seeds	:		Salt and freshly ground black pepper
1 OZ	ginger root, scraped and chopped finely	:	2 TBL	toasted pumpkin seeds
1 TSP	chili powder	:	DASH	nutmeg

METHOD

Cook the leek, onion, cumin, ginger, chili powder, and thyme in the butter in a large pot until they are soft. Add the broth and pumpkin, bring the mixture to a boil and season it to taste. Simmer for 20 minutes.

Blend the soup in a blender or food processor until smooth, and then strain it through a sieve.

Serve this soup in small individual pumpkins, which you can prepare ahead of time. Be sure to save the top and use as a lid on your bowl. Then garnish with the toasted pumpkin seeds and a dash of nutmeg.

Serves 4 - *Pair with Dry Creek Vineyard Chenin Blanc.*

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VINEYARD