



Rustic Kitchen

BISTRO & BAR

“Autumn Bisque”

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

INGREDIENTS

Olive oil to sweat mirepoix

1 cup Carrots, sliced

¼ cup Celery, diced

½ cup Onion, diced

1 Granny Smith Apple, diced

2 Sweet Potatoes, baked and mashed

1 cup Butternut Squash-baked and mashed

½ cup Pumpkin Puree

3 cups Vegetable stock or chicken stock

Dash of cinnamon- freshly grated nutmeg

Finish with heavy cream or reduced 2% milk to thin soup

Pumpkin seeds and cranberries for a garnish

PREPARATION

In a large sauce pot, sweat the mirepoix-onions, carrots, celery. When tender, add chopped apple to mirepoix. Then add mashed sweet potatoes, butternut squash, pumpkin puree and vegetable stock. Bring to a slight boil. When all the vegetables are tender, puree with hand blender. Thin out the soup with heavy cream, milk, stock or water. Season to taste. Add freshly grated nutmeg and cinnamon. Top with toasted pumpkin seeds and cranberries if desired.

