

Brandied Pumpkin Soup with Pumpkin Spice Crème Fraiche

Recipe by: Jonathan Tiller, Culinary Services Director, Aljoya Mercer Island

INGREDIENTS

Soup:

- 1 cup canned pumpkin
- 1 cup vegetable stock
- ½ cup brandy
- ½ cup leeks, diced
- ¼ cup onions, diced
- ¼ cup celery, diced
- 2 Tbsp. butter
- 2 Tbsp. flour
- ½ Tbsp. garlic, chopped
- ½ Tbsp kosher salt
- ½ tsp. white pepper
- 1 bay leaf

Crème fraiche:

- 1 cup sour cream
- 2 Tbsp half and half
- 1 tsp. ground nutmeg
- ½ tsp. ground cinnamon
- ¼ tsp. ground allspice

PREPARATION

Step 1

Sauté leeks, onion, celery, and garlic in butter in large saucepan over medium heat.

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Step 2

Add flour; cook and stir for 2 minutes.

Step 3

Stir in brandy; cook for 1 minute.

Step 4

Add canned pumpkin, bay leaf, salt, pepper, and stock. Bring to a simmer; simmer for 30 minutes, stirring occasionally.

Step 5

While soup is simmering, mix the ingredients for the crème fraiche.

Step 6

Blend soup with immersion blender before serving, if smoother consistency is desired. Garnish with dollop of crème fraiche.