Bowdoin College
Long Island Cheese Pumpkin Bisque (V)
Yield: 8 main course portions

3 lb.  Long Island Cheese Pumpkin, skin on, cut in 4” chunks
2 T.   Butter
½ c.  Spanish Onion, chopped
¼ c.  Carrots, chopped
¼ c.  Celery, chopped
½ t.  Cinnamon
½ t.  Nutmeg
½ t.  Allspice
½ t.  Ginger, ground
1 ½ t.  Salt
8 c.  Vegetable Stock
1/8 c.  Brown Sugar
1/8 c.  Maine Maple Syrup
2 c.  Heavy Cream
¼ c.  Parsley, chopped

1. Oil and roast pumpkin in 350 degree oven until tender when pierced with a knife. Scrape flesh into bowl and set aside.
3. Add pumpkin and stock. Bring to a boil and simmer 15 minutes. When pumpkin is soft, mash well. Add brown sugar and maple syrup and cook 3 minutes.
4. Puree with stick blender, or puree and return to pot.
5. Add cream and bring gently to temperature (160 degrees).
6. Adjust seasoning and garnish with parsley.