



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.
2. Heat butter. Add onion, carrots and celery. Saute 2 minutes. Add seasonings and saute for 1 minute.
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.