



Silverado Resort Executive Chef, Jeff Jake, prepared this delicious fall inspired soup as the first course at our recent Night of Unrestrained Reserve wine club dinner. The aromas and flavors pair beautifully with our Reserve Chardonnay. He placed a pinch of the chanterelles in the middle of each bowl and poured the soup around them from individual pitchers... an impressive presentation.

SUGAR PIE PUMPKIN VELOUTÉ

Ingredients

- 4 tablespoons unsalted butter
- 1 medium Spanish onion, diced
- 2 carrots, peeled and shredded
- 2 cups fresh roasted sugar pie pumpkin meat,
- 4 ea fresh sage leaves
- 3 cups vegetable stock or filtered water
- 1 cup cream
- 1 teaspoon marash pepper (a smoky Turkish pepper or smoked paprika)
- Grated fresh nutmeg approximately 1/2 teaspoon
- 2 teaspoon aged sherry vinegar
- Salt and freshly ground white pepper

Instructions

1. Preheat oven to 375 degrees F.
2. Cut whole pumpkin in half. Discard seeds or reserve for another use.
3. Place pumpkin on a baking sheet, drizzle flesh side with olive oil, and season with salt and pepper.
4. Roast flesh side down in oven with 1/4 inch water until tender approximately 30 to 40 minutes. Let cool slightly and scoop out pumpkin meat.
5. In a stockpot over medium heat, melt butter and sauté onion until translucent. Add carrot, roasted pumpkin sauté 5 minutes and add stock. Simmer 10-15 minutes
6. Puree the mixture in a vita prep blender to create a smooth textured puree.
7. Return the puree to the stockpot and bring to simmer.
8. Add the cream and simmer for 5 more minutes, lowering the heat if necessary so it does not boil. Add marash pepper and nutmeg.
9. Add water to soup if the puree is too thick at this point.
10. Strain thru a fine mesh sieve or chinois
11. Season with salt and white pepper to taste. Add sherry vinegar...and serve.
12. Suggested garnish, crème fraiche and sauté crisp chanterelle mushrooms.