

Thai Pumpkin Bisque

Chef Charles 2009



- 2 T butter
- 1 cup chopped onion
- 3 cloves minced garlic
- 2 T Thai red curry paste
- 1/2 tsp ground allspice
- 2 cups chicken broth
- 2 cups unsweetened coconut milk
- 3 cups canned pure pumpkin
- 2 T lime juice
- Zest of 1 lime
- 3 T sugar
- 1 bunch Thai or regular basil
- 1 bunch cilantro

Melt butter in sauce pan and sauté onion and garlic over medium heat till softened, add red curry and allspice, stir for 30 seconds. Add the next six ingredients and simmer over medium heat for 15 minutes, add salt and pepper to taste. Puree soup in a blender or in the pan with a hand blender or leave it as is for a more rustic soup. Serve with chopped basil and cilantro as a garnish.

For a special celebration serve in small individual pumpkins garnished with fall leaf shapes cut out of red, yellow and orange bell peppers (leaf shaped cutters available at Williams Sonoma). For an extra special treat add shrimp and mussels at the end of cooking and simmer till mussels open.

Recipe yields 6 servings