

**Ski Dazzle®**

# *A Taste of Winter™*

**Inspiration from:**

***NEW MEXICO SKI RESORTS***

## **Autumn Harvest Pumpkin Soup**

*Cardamom crème fraiche, fall fruit and cranberry compote*



### **For the soup ...**

3 cups cleaned pumpkin flesh  
3/4 cup onion - diced  
1/4 cup celery - diced  
3 tbsp olive oil  
2 tsp fresh thyme  
6 cups vegetable stock  
1 1/2 cups heavy cream  
Roux \*  
Salt & pepper to taste

### **PREPARE ...**

In a large kettle sweat the pumpkin, onion, celery and carrot and then add thyme and stock and bring to a simmer.

### **For the fall fruit and cranberry compote ...**

1/4 cup green apple, peeled and diced small  
1/4 cup rhubarb - diced small  
1/2 cup cranberries - chopped coarse  
2 tbsp orange juice  
1/2 cup sugar

### **PREPARE ...**

Combine all ingredients in a small sauce pan over medium heat and cook to a thickened consistency.

### **For the Roux \* ...**

3 Tbsp butter  
3 Tbsp flour

### **PREPARE ...**

Combine ingredients over low heat and cook for 5 minutes.

### **For the Cardamom crème fraiche**

1 tsp cardamom pods  
1 cup crème fraiche

### **PREPARE ...**

Toast the cardamom seeds in a sauté pan until fragrant and then grind to a fine powder and mix into the crème fraiche.