





CANA'S FEAST
OREGON WINERY

 SEPTEMBER 2014 CELLAR CLUB 

CURRIED PUMPKIN AND COCONUT SOUP WITH CHILI LIME PEPITAS

PAIRED WITH 2009 CABERNET FRANC, YIELD: 4-10 OUNCE SERVINGS

INGREDIENTS:

- 1 PIE PUMPKIN (OR 2¹/₂ CUPS CANNED PUMPKIN)
- 2 TABLESPOONS OLIVE OIL
- 1 CUP ONION, DICED
- 4 CLOVES GARLIC, MINCED
- 1¹/₂- 3 TABLESPOONS CURRY POWDER
- 2 CUPS COCONUT MILK
- 1/2 CUP DRY WHITE WINE
- 2¹/₂ CUPS STOCK OR BROTH, CHICKEN OR VEGETABLE
- 1/4 CUP PEPITAS, TOASTED (WITH CHILI AND LIME, IF AVAILABLE)
- SALT AND FRESHLY GROUND PEPPER

METHOD:

1. Preheat oven to 350 degrees F.
2. Cut pumpkin in 1/2 and remove the seeds and place cut side down on a parchment lined baking pan. Pour 1/4 cup water on the parchment paper (reduces browning) and place the pan in the oven. Cook approximately 45 minutes or until tender (check by piercing with a knife) and cool 10-15 minutes.
3. Using a spoon, scoop the cooked flesh out of the pumpkin. Measure out 4 cups of squash and freeze any remaining squash for the next batch of delicious soup.
4. Heat the oil in a Dutch oven or large, heavy pot over medium heat. Add the onion and garlic and cook while occasionally stirring until clear and slightly brown 10 minutes.
5. Add curry powder, stir to combine and cook for 2 minutes allowing the spices to toast and release their flavor.
6. Add the coconut milk and cook for 5 minutes.
7. Add the wine and cook until reduced slightly.
8. Add the stock or broth and stir to combine. Add the pumpkin puree and stir. Simmer for 15 minutes.
9. Puree the soup using a stick blender or counter-top blender until smooth.
10. Adjust seasoning with salt and pepper.
11. Serve in a warm bowl with toasted pepitas.

Recipe by Chef Wendy Bennett of Wine Country Cooking Studio

WINECOUNTRYCOOKINGSTUDIO.COM