

Pumpkin Squash Soup

Mini Pumpkins	5 each
Butternut Squash	2 each
Carrot, chopped	2 each
Celery stalks, chopped	2 each
Leeks, chopped, rinsed	1 each
Garlic cloves	4 each
Sage, fresh	6 leaves
Thyme, fresh, pulled	2 T
Vegetable stock	1 quart
Olive Oil	as needed

1. Cut pumpkin & squash in half & clean out seeds.
2. Oil baking sheet, season cut sides of pumpkin & squash with salt & pepper and lay cut side down on baking sheet.
3. Bake in 350' oven for 30 minutes or until tender. Cool
4. Meanwhile, place carrot, celery, leeks, garlic & herbs in stock pot with $\frac{1}{4}$ cup of oil.
5. Heat over low heat until browned.
6. Scrape meat from pumpkin & squash and add to pot, stirring to combine.
7. Stir vegetable stock into mixture and turn to medium heat.
8. When mixture comes to a low boil, turn down to a simmer and let cook for 1 hour on low heat to blend flavors.
9. Let cool slightly and puree mixture, leaving some small chunks of vegetables visible.
10. Serve or store cold for service

Brown Butter

Whole Butter	$\frac{1}{2}$ cup
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1. Heat butter in sauté pan over medium high heat
2. When butter starts to foam, watch constantly.
3. Swirl pan and when brown flecks start to appear, remove from heat immediately.

Nutmeg Crème Fraiche

Crème Fraiche	$\frac{1}{2}$ cup
Ground nutmeg	1 tsp

1. Combine ingredients and store cold for service.

Fried Sage Leaves

Fresh sage leaves	8 each
Olive Oil	$\frac{1}{4}$ cup

1. Heat oil in small sauté pan over medium high heat
2. When oil is hot, carefully drop sage leaves in oil
3. Fry leaves for 30 seconds, they will still appear dark green
4. Remove leaves from pan with slotted spoon & lay on paper towel to dry
5. Leaves will darken & crisp as they cool

To Complete

1. Ladle soup into bowl, place a spoonful of crème fraiche in center of soup
2. drizzle brown butter around soup and top crème fraiche with fried sage leaf