



Pumpkin Soup with Sage Gruyere Crostini

Satisfying soup with a tasty crunch.

Ingredients

SOUP

- 2 TBSP butter
- 1 medium yellow onion—sliced
- 6 cups 1" diced, peeled, seeded pumpkin
- 2 medium cloves garlic—sliced
- 1/2 cup dry white wine
- 1/4 cup grated Gruyère
- 8 medium fresh sage leaves
- 4 to 6 cups chicken or veggie broth

CROSTINI

- 3 1/2 cups [Pamela's Bread Mix](#)
- 2 1/4 tsp dry yeast
- 1/4 oil
- 2 eggs—large
- water to make 2 cup plus 2 TBSP liquid
- 2 cups grated Gruyère cheese
- kosher salt
- freshly ground black pepper
- 1 tsp minced fresh sage

Directions

PUMPKIN SOUP

Melt the butter in a heavy-duty 4- to 5-quart pot over medium heat. Add the onion and cook, stirring occasionally, until tender, 6 to 8 minutes. Stir in the pumpkin and garlic and cook and stir 1 minute more. Add the wine and the sage leaves and cook, stirring, until the wine evaporates, about 5 minutes. Stir in 4 cups of broth, cover, and simmer, adjusting the heat as needed, until the pumpkin is very tender, about 25 minutes. Add 1/4 c. of the Gruyère and using a handheld or standard blender, purée the soup (in batches, if necessary). Season to taste.

Return to a gentle simmer, stirring constantly and adding more broth as necessary to achieve a thin soup with the consistency of heavy cream. Ladle the soup into warm bowls and serve with the bubbly hot croutons.

CROSTINI

Follow the recipe for Pamela's Bread except use olive oil instead of vegetable oil. Instead of using

a loaf pan, let dough rise in buttered bowl for 60 minutes then turn onto parchment lined cookie sheet that has been sprinkled with cornmeal to prevent sticking. Bake in 350° pre-heated oven for about 60 minutes. When cool cut into 1/4" strips and bake in 200° oven until crisp, about 1-2 hours.

Position a rack about 6 inches from the broiler and heat the broiler on high. Arrange the bread on a baking sheet. Sprinkle the croutons with the remaining 2 cups cheese and the minced sage and season with pepper. Broil until the cheese melts and is bubbly, about 2 minutes.

Chef's Notes:

When making Crostini for other purposes add 1 TBSP finely minced rosemary or other herbs of your choice to the flour mixture. Sprinkle with coarse kosher salt before baking.

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