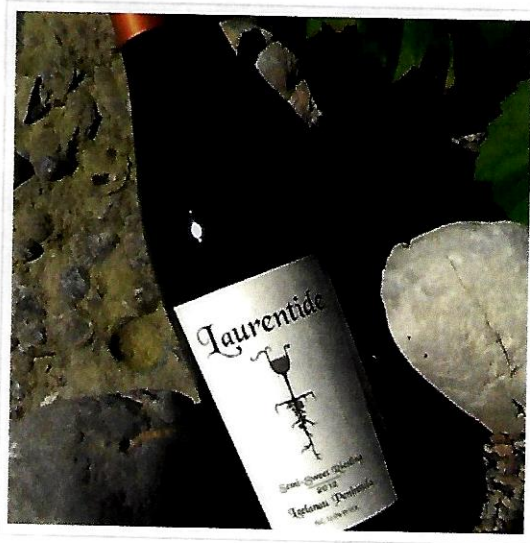


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Hole Mole Pumpkin Soup

Posted on February 6, 2014



This rich, smoky soup gets warm spiciness from roasted Pasilla peppers and dark depth of flavor from chocolate. Make this a meal with a salad, bread and Semi Sweet Riesling from Laurentide!

- 1 T olive oil
- 1 sweet onion, chopped
- 2 large cloves garlic, minced from roasted garlic head
- 1 15 oz can pumpkin puree
- 4 c chicken or vegetable stock (vegetarian option)
- 1 c Herdez Roasted Pasilla Chile Mexican Cooking Sauce (available at specialty shops or online)
- 1 oz unsweetened chocolate
- 3/4 c heavy cream or evaporated milk (optional for dairy free)
- 1/2 c crema or sour cream (optional topping if dairy free)

Directions:

1. Heat oil in large, heavy bottom saucepan over medium heat. Add onions and cook until translucent but not brown. Add the garlic and cook ~ 2 more minutes.
2. Reduce heat to low; stir in pumpkin puree, stock and cooking sauce. Stir to combine, bring to boil and then simmer over low 15 minutes, stirring occasionally.
3. Chop chocolate and add slowly, stirring constantly and thoroughly until melted. Stir occasionally for 15 minutes.
4. Pour cream into a bowl and temper with about 1/4 c of the hot soup. Stir, add more hot soup, stir and then stir all back into pot of hot soup. Cook on very low heat until hot ~10 minutes. Adjust seasonings if desired.
5. Puree soup in blender if desired.
6. Serve with crema or sour cream if desired.

Serves 6