

Ginger Pumpkin Soup

Disney's Contemporary Resort

The Wave

Ingredients

- 1 tsp minced shallots
- ½ tsp olive oil
- 2 to 3 lb pumpkin, peeled, seeded and diced into ¾" pieces
- ½ cup brandy
- 1 ¼ cups unsweetened pumpkin puree
- 4 cups chicken broth
- Salt and pepper to taste
- 1 tsp minced fresh ginger
- 1 tsp white wine
- 1 ¼ tsp cinnamon
- ¼ tsp of freshly grated nutmeg
- 2 tbsp. mascarpone cheese

Directions

1. Sweat shallots in oil until translucent.
2. Add pumpkin and sweat until fork tender.
3. Add brandy and let cook until reduced in volume by half.
4. Add broth and pumpkin puree; simmer 30 minutes.
5. Puree minced ginger and combine with wine; set aside. Puree soup with hand-held blender.
6. Adjust to desired consistency with more broth or water.
7. Thirty minutes before serving, add couple of teaspoons of ginger, wine combination, cinnamon and nutmeg to reach desired flavor.
8. Season with salt and pepper to taste and serve with a drizzle of mascarpone cheese on top.
9. **Chef's Note:** Adding the ginger too early or using the powder form can result in a spicier soup. With dry ginger, the soup gets a more peppery flavor the longer it cooks.

