

## Chef from the Hood Recipes



**Chef:**  
Stephanie Rastetter

**Restaurant:**  
Water Street Bistro, Petaluma

**Recipe:**  
Pumpkin Soup with Gorgonzola Toasts!

For soup:

3 sugar pie pumpkins  
2 cups diced yellow onions  
1&1/2 cups diced celeryroot  
1/2 cup diced carrots  
1 tablespoon minced shallots  
1/2 pound (2 sticks) butter  
1 teaspoon minced garlic  
2 quarts vegetable stock  
7 sprigs thyme  
(remove leaves from stem)  
salt & pepper

For toasts:

baguette sliced into rounds  
Gorgonzola cheese, crumbled

**Serves 8-10.**

.. Cut pumpkins in half and place cut side down on a  
.. baking sheet. Roast in a 350° oven until soft to the touch,  
.. (about 25 minutes). Sauté onions, celery root, carrots,  
.. shallots and a pinch of salt in 1/4 pound (1 stick) of  
.. the butter in a large pot set over moderate heat. Stir  
.. frequently.  
.. When onions start to become transparent add garlic.  
.. Stir and reduce (or turn off) the heat.  
.. Scoop out the flesh (removing seeds) of cooked pumpkin  
.. and add to the pot with the aromatic vegetables. Add the  
.. vegetable stock.  
.. Cook mixture until all vegetables are tender. Remove  
.. from heat. Puree the soup with an Immersion blender\*,  
.. adding remaining 1/4 pound butter. Add chopped thyme.  
.. Adjust seasoning (salt and pepper) to your taste.

.. **\* Important Note**

.. You may puree warm (not hot) soup in a regular blender,  
.. but DO NOT fill blender jar more than 1/2 way at a time.

.. For toasts simply slice baguettes and top with  
.. gorgonzola. Heat in the oven until browned and  
.. melted. Serve soup with a toast on top.  
..  
..  
..