

## Pumpkin Soup with Crispy Sage

*A Recipe from Naked Mountain Winery | Pair with Naked Mountain Barrel Fermented Chardonnay*



4 sugar pie pumpkins  
1 large onion, sliced  
4 1/2 cups chicken or vegetable stock  
1 tablespoon oil  
1/2 pound butter or 2 cubes, plus 2 tablespoons  
1 bunch sage, reserving a dozen leaves  
2 tablespoons pumpkin pie spice  
salt to taste  
1/4 cup mascarpone cheese



### Preparation:

Preheat oven to 350 degrees. Over medium heat, heat oil in large stockpot, add onions and bring temperature down to medium-low to sweat onions until translucent. Meanwhile, cut pumpkins in half and remove seeds.

Place sage leaves in each pumpkin half and place on a baking sheet, skin side down. Brush with 1 tablespoon melted butter and roast for 45 minutes. When softened and pumpkins can be pierced with a fork, remove from oven and peel skin from pumpkins. Combine pumpkin with remaining ingredients into stock pot, except butter with onions. Simmer for 1/2 hour.

Remove from heat and add mixture to blender in batches, incrementally adding butter and onions. Adjust seasoning to taste.

In a saucepan, melt 2 tablespoons reserved butter and add reserved sage leaves. Sauté until lightly browned.

Serve soup with a dollop of mascarpone, fried sage leaves and a whirl of olive oil if desired.

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