

Spiced Pumpkin Soup

Bon Appétit | November 2002

Lucca's, Chicago, IL

A medley of exotic spices plus coconut milk and banana add complexity and rich flavor.

Yield: Makes 8 servings

Ingredients

1 1/2 tablespoons butter	3/4 cup canned unsweetened coconut milk*
3/4 cup chopped carrot	1/4 cup sweetened condensed milk
3/4 cup chopped celery	1 teaspoon ground nutmeg
3/4 cup chopped ripe banana	1/2 teaspoon ground cinnamon
1/2 onion, chopped	1/2 teaspoon ground coriander
1 garlic clove, minced	1/2 teaspoon crumbled dried sage leaves
1 bay leaf	1/4 teaspoon ground allspice
1 whole clove	1/4 teaspoon yellow curry powder
5 cups low-salt chicken broth	1/4 cup chopped fresh cilantro
2 cups canned pure pumpkin	

Preparation

1. Melt butter in heavy large pot over medium-high heat.
2. Add carrot and next 6 ingredients and sauté until vegetables are soft, about 10 minutes.
3. Discard bay leaf.
4. Transfer mixture to processor and blend until smooth.
5. Return mixture to pot.
6. Add broth and all remaining ingredients except cilantro.
7. Boil soup over medium-high heat 15 minutes to blend flavors.
8. Cool slightly.
9. Working in batches, puree soup in blender until smooth. Return soup to pot.
10. Season to taste with salt and pepper. (Can be made 1 day ahead. Cool slightly, then cover and refrigerate.)
11. Bring soup to simmer.
12. Divide among 8 bowls.
13. Sprinkle with cilantro and serve.