

TRADITIONS

Bakery and Catering

3 N. Main St.
Statesboro, GA 30458

(912) 212-4836
(912) 682-4836

Prepared By: Lynn Rowe

Spicy Pumpkin Bisque

1 ½ tsp dried ground red chilies
1 large onion, chopped
2 cloves garlic, chopped
1 Tbsp. Butter
1-15 oz. Can pumpkin puree
4 c. chicken stock
½ tsp black pepper
¼ tsp allspice
½ tsp sugar
1 c. half & half or cream
¼ c. dry sherry
grated nutmeg

Saute onion and garlic in butter til soft and transparent. Add pumpkin, stock, chile pepper, pepper, allspice, sugar and sherry. Bring to boil and cover. Simmer 30 minutes. Place mixture in blender and puree til smooth. Return to pot, add cream and simmer til heated. Garnish with nutmeg and serve. May be served hot or cold.

Pumpkin Crème Brule Napoleon

Pastry:

10 phyllo sheets
2 oz. Butter, melted
1 c. almonds, ground fine
¼ c. brown sugar

Custard:

6 egg yolks
2 c. heavy cream, scalded

1 c. pumpkin puree
¼ c. sugar
½ c. brown sugar
¼ tsp. Cinnamon
¼ tsp. Allspice
pinch nutmeg
pinch salt

Prepare pastry by laying out one phyllo sheet, brushing with melted butter and sprinkling with almonds and brown sugar. Continue layer as above for 10 sheets. Cut into 3" squares and place on parchment on baking sheet. Bake on 350 degrees until slightly browned. Set aside.

Combine all custard ingredients except cream and blend well. Scald cream until nearly boiling, then add to pumpkin mixture, stirring constantly, until well blended. Pour onto 9 x 13 baking sheet, lined with parchment. Bake at 350 degrees until set and beginning to brown. Cool. Cut into 3" squares.

Just before serving, plate 1 phyllo square and top with custard square. Top with another phyllo square and finish with fruit or coffee cream.