

~Finding Philothea~

Cinderella Soup

Serves 2

Ingredients

2 small pumpkins
1 cup vegetable broth, preferably homemade
1/2 cup heavy cream
1/4 teaspoon nutmeg
sea salt
black pepper, freshly ground
1 fresh sage leaf
1 fresh thyme sprig
1 tablespoon olive oil
4 bacon slices
2 tablespoons unsalted butter
2 garlic cloves, minced
2 slices day old bread, torn into bite sized pieces
1/2 teaspoon poultry seasoning
1/4 cup mozzarella cheese, shredded

Preparation

1. Preheat oven to 375 degrees Fahrenheit.
2. After cleaning and drying pumpkins, remove their tops by cutting a small circle around the diameter of stem.
3. With a spoon, kitchen scissors, and your hands, remove the seeds and stringy fibers inside the pumpkins. Save a few seeds for roasting and garnishing, if you desire.
4. Whisk broth, heavy cream, and nutmeg together in a medium sized bowl. Mix in a dash of salt and pepper.
5. Add the sage leaf and thyme sprig to the mixture.
6. Pour half the liquid in one pumpkin and the remaining half in the other pumpkin.
7. Replace the top of the pumpkin and place pumpkins on a foil-lined baking sheet. Rub a little olive oil on each pumpkin.
8. Bake pumpkins for one hour then remove from oven.
9. Remove and discard the sage leaf and thyme sprig. Gently spoon liquid and pumpkin flesh out of pumpkin into a blender. Blend mixture until smooth. Pour soup mixture back into the pumpkins.
10. Meanwhile, cook bacon until crispy over medium heat in a sauté pan. Remove pan from heat and place bacon on a paper towel-lined plate to drain grease. Once bacon has cooled, tear it into bite-sized pieces.
11. Return the same pan to medium heat, adding butter and garlic to the bacon grease. Sauté garlic for a minute.
12. Add bread, bacon, and poultry seasoning to the pan. Season with a little salt and a little pepper.
13. Sauté until bread is crispy on all sides, about three minutes. Remove from heat and sprinkle cheese onto bread.
14. Place bread mixture on top of soup and using a spoon, submerge it under the liquid.
15. Garnish with roasted pumpkin seeds.