



l'art de cuisiner

STARK & WHYTE

La Cocotte ... "Pumpkin Soup"

Method

Ingredients:

5 lbs. fresh pumpkin or butternut
squash
4-6 cups water
1 ½ cups of butter (cut into 1" cubes)
½ cup heavy cream
Salt & pepper

1. Peel the pumpkin or squash and remove the seeds. Cut into medium size pieces.
2. In Staub "Cocotte", cover the pumpkin or squash with water, add salt and cook on medium heat until completely soft.
3. Drain $\frac{3}{4}$ of the water from the "Cocotte", and purée the squash with a whisk.
4. Cook on medium heat and add the butter in small pieces until there is a creamy consistency.
5. Add heavy cream, season with salt and pepper.



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