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Pumpkin Bisque with Cinnamon Crema

Recipe by
 Chef **Jeff Rossman**
 from his new cookbook
 "From Terra's Table"

CINNAMON CREMA

Ingredients

- 3/4 cup heavy whipping cream
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon pure vanilla extract
- 1/4 teaspoon orange zest

ROASTED PUMPKIN SEEDS

Ingredients

- 1/2 to 3/4 cup pumpkin seeds
(approximate yield from 3- to 4-pound pumpkin)
- 2 tablespoons water
- 1/4 cup granulated sugar
- 1/2 teaspoon chili powder
- 1/8 teaspoon cayenne
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg

PUMPKIN BISQUE

Ingredients

- 3 to 4 pounds pumpkin
(1 to 1-1/2 pounds pumpkin flesh or 16-ounce can pumpkin purée)
- 1 carrot, large dice
- 1 stalk celery, large dice
- 1/2 medium yellow onion
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cumin
- 1/4 teaspoon ground allspice
- 6 cups water
- 1/4 cup heavy whipping cream (optional)
- 1 cube chicken bouillon
- 1 teaspoon fresh sage, finely chopped
- 1/2 teaspoon fresh thyme, chopped
- salt and pepper to taste
- vegetable oil for coating



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Directions:

- 1.** Make the cinnamon crema. In a heavy sauce pan on medium heat, combine cream, cinnamon, vanilla, and orange zest. Heat to boiling, then simmer over low heat for about 10 minutes. Chill and reserve for service.
- 2.** Make the roasted pumpkin seeds. Preheat the oven to 400 degrees F. Cut the top off the pumpkin, and remove the pulp and seeds. Clean the pumpkin seeds from the pulp, discard pulp and save pumpkin for making the bisque. Spread the seeds out on a baking sheet and roast for about 5 minutes. Stir the seeds and roast again until light golden brown, about another 5 minutes. Remove from the oven, let cool.
- 3.** In a small pot over medium-low heat, combine water, sugar, chili powder, cayenne, cinnamon, and nutmeg, and stir until blended. Bring the liquid to a boil and let simmer about 3 to 4 minutes. Remove from the heat, add seeds, and stir until the seeds are coated thoroughly. Spread the seeds over a baking sheet and let cool. After the seeds have cooled and are dry, place them in a food processor and chop to a small, but rough texture. Use this to sprinkle as a garnish.
- 4.** Make the bisque. Raise oven heat to 450 degrees F. Slice the reserved pumpkin into several sections, lightly oil all sides of the pumpkin flesh, and season with salt and pepper. Place the sections on a baking sheet and roast for about 1 hour, until the flesh is tender. Let cool and set aside.
- 5.** Spread the carrot, celery, and onion on a lightly oiled baking sheet and roast until lightly browned, about 35 minutes.
- 6.** Combine the roasted pumpkin (or use the canned purée), roasted vegetables, and dried spices in a stockpot, add water (and heavy whipping cream if desired) and bouillon. Bring the mixture to a boil and simmer for about 30 minutes. Add the fresh herbs.
- 7.** Ladle the mixture into a blender and purée until smooth and silky. Strain the purée for any impurities, and adjust the seasonings to taste.
- 8.** Garnish each serving with cinnamon crema and a pinch of spiced seeds.

Yields: 4 quarts • Total time: 2-1/2 hours / Active: 1-1/2 hours

NOTE: It's always preferable to use fresh pumpkin, but this recipe works with purée from a can as well.