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# ALLEGRO

## *winery*

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*This pumpkin soup recipe garnered many compliments during Tour de Tanks weekends every March of years past. It features our Apple Cinnamon wine which lends fall flavor and spice to this creamy concoction.*

## Pumpkin Soup

*Yields 12 servings*

8 cups of chicken stock (or vegetable stock)

1 and 1/4 cups of Allegro Apple Cinnamon wine

6 cups of pumpkin puree

1 cup of minced onion

5 teaspoons cinnamon

3 teaspoons of ground cumin

3 teaspoons of nutmeg

4 tablespoons of minced garlic

1 cup of sugar

3/4 cup of brown sugar

1 1/2 cups of heavy cream

1/2 cup of half and half

4 tablespoons of extra virgin olive oil

Saute minced onion in olive oil; set aside.

Bring chicken stock to boil add all spices and onions and reduce to simmer. Add wine. Whisk in the pumpkin puree, sugar and brown sugar then simmer for an additional 15 to 20 minutes.

Whisk in heavy cream and half and half and simmer for an additional 10 minutes while stirring.

Ladle into bowls and garnish with candied walnuts, chopped parsley, and a dab of sour cream.

