



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

NOV 2017
Recipe 102

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Crema di Zucca con Crostini

PREPARATION

- 1 - Heat oil in a large saucepan over medium heat, add onion and garlic, and sauté until tender (10 minutes). Add pumpkin and stock, bring to the simmer, season to taste, reduce heat to low, then cover and cook until pumpkin is very tender (40-45 minutes). Add half the fontina, stir to melt, season to taste and keep warm.
- 2 - Preheat grill to high. Combine parmesan, mascarpone, sage, rosemary, egg yolk and remaining fontina in a bowl, season to taste.
- 3 - Divide soup among ovenproof bowls. Place bread on a tray and grill until golden (1 minute each side). Spread with cheese mixture, then position on top of soup and place bowls under grill until cheese is golden and melted (1-2 minutes). Serve warm.



INGREDIENTS

- 2 tbsp olive oil
- 1 onion, thinly sliced
- 3 garlic cloves, thinly sliced
- 1 butternut pumpkin, cut into 1-inch cubes
- 4 cups chicken stock
- 6 ounces fontina, coarsely grated
- 3 ounces parmesan, coarsely grated
- 2 tablespoons mascarpone
- 1 tablespoon finely chopped sage
- 1 tablespoon finely chopped rosemary
- 1 egg yolk
- 4 thin slices day-old rye bread

COOK'S NOTE:

Autumn pumpkin soup gets a lift with the addition of fontina cheese crostini and herbs in this traditional Italian seasonal recipe.

Bon Appétit!
-George