

north carolina's
brunswick islands

PUMPKIN AND APPLE BISQUE TOPPED WITH CANDIED WALNUTS AND CINNAMON CRÈME FRAICHE

BY: [PORTS OF CALL BISTRO](#)

SOUP INGREDIENTS

- 2 Tbsps. Canola Oil
- 1 Large Onion Diced
- ½ Bag Medium Gala Apples Peeled and Chopped
- 9 Cups Chicken Stock (Store Bought is ok)
- 2 Pumpkins, Scooped and Chopped
- 3 Tbsps. Sugar
- 2 Tbsps. Cinnamon
- 1 tsp. Ground Cumin
- Salt and Pepper to Taste
- ½ Tsp. Cayenne Pepper
- 2 Quarts of Heavy Cream

CANDIED WALNUTS AND CINNAMON CRÈME FRAICHE INGREDIENTS:

WALNUTS:

1. 1 Cup Walnut Half Pieces
2. ¼ Cup White Sugar
3. 1 Tbsp. Unsalted Butter

Crème FRAICHE:

1. ½ Tsp. of Cinnamon
2. 3 Tbsps. of Powdered Sugar
3. 2 Cups Heavy Cream
4. 3 Tbsps. Cultured Buttermilk

PROCESS: THE SOUP:

1. Heat Oil in a Large Sauce Pan on Medium High Heat. Add Onions and Apples and Cook 5 minutes until the Onions start to Brown.
2. Add the Remaining Ingredients Except the Heavy Cream. Bring to a Boil. Reduce the Heat and Simmer 15 Minutes.
3. Blend Everything in the Pot and Stir in the Heavy Cream.

PROCESS: THE CANDIED WALNUTS:

1. Heat a Non-stick Pan. Add Everything. Cook and Stir Frequently for 5 minutes and transfer Immediately to Sheet Pan to Cool.

PROCESS: THE CRÈME FRAICHE:

1. Combine in a Glass Jar. Let it Sit for 24 hours at Room Temperature, then Refrigerate.