

# La Vigne Enterprises, Inc.

*Distinctive Natural Gourmet Foods*

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## **Chipotle Persimmon Pumpkin Soup**

3 TBSP butter  
1 large onion  
6 cups Pumpkin Puree  
8 cups Vegetable stock  
2 1/2 cups **La Vigne Persimmon Chipotle**  
1 cup half & half

Garnish:

**La Vigne Persimmon Chipotle**

Crème Fr

Chopped chives

Salt & pepper to taste

To puree pumpkin: cut pumpkins in half and deseed.

Bake at 375 or 400 degrees for 45 minutes or until the pumpkins are soft.

Heat pan on medium-high heat, toss in butter and diced onions. Cook until translucent.

Add pumpkin puree, vegetable stock & a pinch of salt. Bring up to temp. (375 or 400)

Add Persimmon Chipotle sauce, stir and taste.

Add half & half, stir and taste.

Bring soup to a boil. Remove from heat and puree with a blender.

Pass through a China cap or chinois.

Taste soup and adjust seasonings (salt & pepper).

Hold or heat and serve.

Garnish with Persimmon Chipotle, fresh cream, or chopped chives.

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