Apple Pumpkin Soup

Ingredients:

- 3 5/8 oz. solid butter
- 7 ¼ oz. chopped celery
- 7 ½ oz. chopped carrots
- 7 ¼ oz. chopped onion
- 3 5/8 oz. all purpose flour
- 1 ¾ pint apple cider
- 1 1/3 quart water
- 1 1/3 tbsp. vegetable base
- 1 ¾ pint canned pumpkin
- 1 1/3 pint whole milk
- 1 ¾ oz. brown sugar
- 1 ¾ tsp. cinnamon
- 1 ¼ tbsp. salt
- 7/8 tsp. cayenne pepper
- 7 ¼ oz. Heavy whipping cream
- 1 ¾ red delicious apples
- 1 ¾ tbsp. solid butter
- 7 ¼ oz. pumpkin seeds
- 7 ¼ oz. crème fraiche

Directions:

- In a large pot, melt 1st listed butter over medium heat. Add chopped vegetables and sauté until softened. Stir in flour to thicken, cook 3-4 minutes.
- Add apple cider; simmer until liquid is reduced by half. Stir in water, base, and pumpkin until smooth.
- Stir in milk, brown sugar and cinnamon. Bring to a simmer.
- Stir in salt, pepper and cream.
- Slice apples into 1/2 inch pieces. Melt 2nd listed butter in sauté pan over medium heat; add apples and sauté until apples are caramelized.
- Garnish soup with apple slices, pumpkin seeds and crème fraiche. Sprinkle very lightly with cinnamon over top.