

From Mike Shackelford of Trelia Restaurant:

PUMPKIN SOUP

2 lbs fairytale pumpkin (or other cooking pumpkin), diced
½ ea yellow onions, diced
2t unsalted butter
4 c milk
¼ c Parmesan reggiano, grated fine
Salt and cayenne pepper

Sweat the onions over medium heat in a medium sized saucepan, until Translucent. Add the pumpkin and continue cooking on medium heat until the pumpkin is soft and beginning to mash. Add the milk and continue to cook until the pumpkin is completely soft, 20 minutes or so. Add the Parmesan, season with salt and cayenne pepper and puree until smooth. Taste and re-season if necessary.

SAUTÉED SHEMIJI MUSHROOMS

1 t unsalted butter
1 pkg shemiji or king oyster mushrooms, trimmed
1 ea shallot, minced
2 t Madeira wine
1 ½ t chopped herbs (parsley, sage, rosemary and thyme, etc.)

Melt the butter in a large sauté pan on high heat. Add the mushrooms and sauté until tender and slightly caramelized. Add the shallots, season with salt and pepper and sauté for an additional minute. Deglaze with Madeira wine and allow the alcohol to burn off, 1 minute. Finish with chopped herbs and taste; re-season if necessary.

TRUFFLE CREAM GARNISH

To make the truffle cream garnish, you will need about ½ cup heavy Whipping cream, white truffle oil, salt and cayenne pepper.

In a medium sized mixing bowl, season the heavy whipping cream with The other ingredients to taste, whip until you reach a whipped cream Consistency or soft peaks, do not over whip.