

Gingered Sweet Potato Bisque with Fresh Orange

4 T. unsalted butter
1 onion, chopped
1 carrot, chopped
2 lb. red sweet potatoes, peeled and chopped
5 c. vegetable stock
1 T. freshly grated ginger
1/2 t. mild curry powder
2 c. crème fraiche
1/2 c. sherry
Fine sea salt and freshly ground black pepper to taste
4 T. crystallized ginger, finely chopped
Zest of one orange

In a stock pot, saute the onions and the carrots in the butter until tender. Add sweet potatoes and one cup of the stock. Cover the pot, turn heat to low and gently cook for 15 minutes. Add the remaining stock, bring to a boil, cover, reduce heat and simmer for 25 minutes. Add ginger, curry powder, crème fraiche, sherry; remove from heat, and season with salt and pepper. Puree in a blender or food processor until smooth. Garnish the soup with finely chopped crystallized ginger and the fresh orange zest.