

Spiced Sweet Potato Bisque
With an Herb Biscotti
Tony Rizzo of Two Rivers Country Club

Ingredients: Yield 2 quarts

4 Large Sweet Potatoes (approximately 3 pounds)
1 Baking Potato or Yukon Gold Potato (peeled & thinly sliced)
6 Tablespoons Grapeseed Oil
Kosher Salt & Freshly Ground Pepper
 $\frac{3}{4}$ Teaspoon Cinnamon
 $\frac{1}{2}$ Teaspoon Allspice
1 cup Finely Diced Onion
1 cup Finely Diced Leeks
1 cup Finely Thinly Sliced Carrots
2 Cloves Garlic, Minced
1 Bay Leaf
5 Cups Vegetable or Chicken Stock
 $\frac{1}{2}$ Cup of Heavy Cream or $\frac{1}{2}$ Cup Crème Fraiche

Procedure:

In a large saucepot, heat the grapeseed oil and add the onions, garlic, carrots and leeks. Sweat over low heat until the vegetables are softened. Add the bay leaf, potatoes and chicken stock. Simmer the mixture for approximately 25 minutes or until the potatoes are tender.

In a blender puree the mixture in small batches until smooth. return the entire contents back into the large saucepan, add the spices, salt and pepper. Whisk in the heavy cream, if desired or ladle in serving bowl and add small dollop of crème fraiche.

Garnish with fresh chives and herb biscotti.

Savory Herb Biscotti

Ingredients: Yield 4 $\frac{1}{2}$ dozen

2 $\frac{1}{2}$ cups all-purpose flour
2 tablespoons sugar
1 teaspoon kosher salt
 $\frac{1}{2}$ teaspoon fresh ground pepper
1 teaspoon baking powder
 $\frac{1}{2}$ cup Reggiano Parmigiana Cheese
6 oz. unsalted butter (chill and cut into small pieces)
2 tablespoons extra virgin olive oil
2 eggs plus 1 yolk
 $\frac{1}{4}$ cup milk
1 tablespoon fresh rosemary
1 tablespoon fresh thyme

Procedure: Preheat oven to 350 degrees F.

In a medium bowl, place flour, sugar, baking powder, salt, and pepper
And stir until combined. Add the butter and mix until the this butter-
Flour mixture is coarse in texture. Add the Reggiano Parmigiana.
In a separate bowl, whisk together the olive oil, eggs, and milk. Add
This to the flour mixture and mix until the dough comes together.
Add the rosemary and thyme and work into the dough.

Divide the dough into thirds and form into logs measuring 1½ inches
Wide by 10 inches long. Place on oil or parchment paper lined
Baking sheet and bake for approximately 20-25 minutes until lightly
Browned. Reduce the oven temperature to 275 degrees F.

With a serrated knife cut the logs on a bias into 1/8 inch thick pieces.
Arrange slices flat on the baking sheets and return to the oven. Bake
For about 30 minutes, turning the cookies over after 15 minutes to
Insure even browning. Cool and serve along with the soup.