

Garnishing and Serving Suggestions for Sweet Potato Bisque

Add a signature touch to this delectable new soup to create a dish that *you can call your own*.

Garnishing Suggestions:



Apples & Cinnamon

Top Sweet Potato Bisque with diced apples roasted in a dollop of butter and sprinkled with cinnamon and chopped walnuts.



Goat Cheese

For a sweet and savoury combination, sprinkle herbed goat cheese crumble on top and drizzle with spicy herb and red pepper olive oil.



Bacon & Chives

For a simple meat garnish, add bacon curls, fresh chopped chives and a sprinkle of black pepper to Sweet Potato Bisque before serving.

Serving Suggestions:



Cinnamon Sticks

To enhance the comfort appeal of this soup, serve Sweet Potato Bisque in a ceramic mug and garnish with 2 long cinnamon sticks tied with 3 chives. Blend in a maple syrup swirl or drizzle with maple syrup as the finishing touch.



Squash & Frizzled Onions

Create a unique offering, by adding diced and roasted squash to Sweet Potato Bisque and serve in a hollowed out acorn squash. Top soup with golden frizzled onions.*

*Fry very thinly sliced onions over moderate heat in 2 inches of oil. Fry for 1 to 1½ minutes. Transfer batch to drain on paper towels and sprinkle with salt. Onions will crisp upon cooling.



Sour Cream & Vegetables

For an elegant serving of Sweet Potato Bisque, serve up a shallow bowl with an island of sour cream in the centre, topped with a mound of root vegetables such as parsnip, carrot and beets that have been cut into match sticks and sautéed in garlic butter. Place bowl on table and pour soup from gravy boat around the dollop of sour cream and root vegetables. Sprinkle with coarsely chopped parsley.



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