

Creamy Pumpkin Sauce

Jacob · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

8

Description

This pumpkin sauce is great over pumpkin dishes or some cheese ravioli

Ingredients

- - 2 teaspoons oil - 1 shallot
- chopped - 2 tablespoons butter - 2 tablespoons all-purpose flour - 1 cup light cream - 1 pinch salt - 1 pinch ground cinnamon - 1 cup pumpkin puree - 1 cup chicken broth
- or more as needed - 1 tablespoon finely chopped fresh sage - 1 ½ teaspoons chopped fresh thyme

Instructions

1. Heat oil in a skillet over medium heat; cook and stir shallots until soft
2. about 10 minutes. Add butter and allow to melt. Whisk flour into butter mixture until incorporated. Stir cream
3. salt
4. and cinnamon into butter mixture and continue whisking until incorporated
5. about 2 minutes. Mix pumpkin and 1/2-cup chicken broth into cream mixture
6. adding more broth
7. 1/4 cup at a time
8. until desired consistency is reached. Simmer sauce until desired consistency is reached
9. 5 to 10 minutes. Stir sage and thyme into sauce.