

LENTIL AND LEEK VELOUTÈ WITH BROCCOLI



Chef: Leonardo Pellacani

Method

Serve 6

Blanch the broccoli in boiling salted water, then in a pan with a little extra virgin olive oil sauté them with chopped garlic and chilli. Prepare the broth using 480 g. of water and Gran Cuoco granular following the instruction on the package. Meanwhile in a saucepan with extra virgin olive oil brown the prosciutto cut into strips, then add the leek and lentil soup with the broth, season with salt & pepper and leave to cook for few minutes. With the help of an immersion blender make the soup into a creamy consistency. Transfer the soup on plates and arrange the sautéed broccoli in the center. Complete with a drizzle of extra virgin olive oil and serve.

Menù Ingredients

1 kg Zuppa di Porri e Lenticchie - Leek and Lentil Soup - ZQ1X
q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Chili flakes
300 g. Broccoli
50 g. Prosciutto
q.s. Garlic
q.s. Pepper
q.s. Salt