PUMPKIN AND COCONUT SOUP WITH WALNUTS AND MUSHROOMS



Menù Ingredients

150 g. Solofungo Poker Natura - FVP
430 g. Crema di zucca – Pumpkin Spread - EC0K
60 g. Salsa alle noci - Walnut sauce - C4H
q.b. Buon brodo vegetale - BC1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

200 ml. Coconut Milk
1 Spring of Thyme
1 Spring of Rosemary
q.s. Salt & Pepper
40 g. Shallots
20 g. Butter

Chef: Maurizio Ferrari

Method

Serve 4
In a pot, sauté the shallot with the butter and a tablespoon of oil. Add the pumpkin cream. coconut milk and a ladle of broth (quantity based on the desired consistency), let it simmer for few minutes. Meanwhile in a pan with a tablespoon of oil, the thyme and the rosemary, sauté the mushrooms and season them with salt and pepper. Pour the soup into the plates, place the mushrooms in the center, finish with few drops of walnut sauce.

Gluten Free Method

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