PUMPKIN VELOUTÈ WITH PRAWNS



Menù Ingredients

750 g. Crema di zucca – Pumpkin Spread - EC0K
750 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
q.b. Buon brodo vegetale - BC1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Pepper
q.s. Salt
300 g. Shallots
q.s. Rosemary
18 Prawns

Chef: Gianluca Galliera

Gluten Free

Method

Gluten Free Method

Serve 6
In a frying pan, sweat the shallot and then add the diced potatoes. Sauté for a few minutes then add the vegetable broth, and cook for about 20 minutes. Blend until smooth with an immersion blender and add the pumpkin cream. Add in some chopped rosemary and season with salt and pepper. Pour the veloutè into the plates and complete with the prawns in the center, previously sautéed in a pan with extra virgin olive oil. Garnish with a sprig of rosemary and a drizzle of evoo.

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