Tomato creamy soup with pumpkin cream “clouds”

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Sopas	Rápido	Médio	Low	With family	4 pessoas

Ingredientes

- 75ml Gallo Classic Extra Virgin Olive Oil
- 1000ml water
- 200g potatoes
- 50g onions
- 125g yellow pumpkin
- 150g ripe tomatoes without seeds
- Coriander to taste
- Salt to taste
- Ground pepper to taste
- Sugar to taste

Modo de preparação

1. Prepare a soup base with the water, salt, olive oil, potatoes and onion. Grind it.
2. In 2/3 of this base, add the ripe tomato, without the seeds but with the skin. Let it boil.
3. On the remaining base, add the yellow pumpkin and let it boil. Grind this as well
4. Correct the seasoning of the tomato cream, adding sugar if it is acid.
5. Serve the tomato cream and fold the pumpkin cream.
6. Drizzle with olive oil, decorate with coriander and serve it hot.

Produtos utilizados

Olive Oil

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