

Pumpkin cream, pistachios and crunchy Parmesan with Gallo's First Crop olive oil

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

Ingredientes

- 75ml of Gallo First Crop 2019-2020
- 250g of pumpkin
- 125g of potatoes
- 100g of leeks
- 75g of onion
- 50g of peeled pistachios
- 125g of grated Parmesan cheese
- To taste: coarse salt
- To taste: ground pepper

Method of preparation

1. In a pan with olive oil, add the potatoes, the onion, the leek and the pumpkin and let them cook in low heat and covered. Reserve just a bit of pumpkin for the next step.
2. Cut the bit of pumpkin in small cubes to guarnish the soup and reserve.
3. On a tracing paper sheet, place the grated cheese, in the shape of medallions, and cook in the oven at 150ºC until the cheese is melted and browned.
4. Add water to the pan when all vegetables have soften. Then, blend them with a hand blender.
5. Sauté the pumpkin cubes in olive oil.
6. Serve the soup with the solid garnishes: peeled pistachio, pumpkin cubes and cheese crunchies.
7. Finally, drizzle the soup with Gallo First Crop 2019-2020.

Dicas do Chef

Before cooking it in the oven, you can add any aromatic herb, for instance oregano, to the cheese.

Produtos utilizados



First Crop 2019-2020

Extra Virgin Premium Olive Oil

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