



Vichyssoise with milk froth and a Gallo D.O. Madeira Wine Vinegar reduction



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Select



Com quem?

Select



Nº de pessoas

4 pessoas

Ingredientes



200ml Gallo Olive Oil Extra Virgin



200ml Reduction of Gallo D.O. Madeira Wine Vinegar

- 100g Onions
- 150g Potatoes
- 250g Leeks (white part)
- 4 Garlic cloves
- 200ml Skimmed milk
- Salt and pepper to taste

Modo de preparação

1

Dice all the vegetables and place in a pan, stewing in the Gallo Olive Oil Extra Virgin.

2

Once stewed, add water until the vegetables are covered and boil until they are well cooked.

3

Check the seasoning and blend in a blending cup.

4

Place in cups.

5

Boil the milk and whisk until you obtain a froth.

6

Place the over the soup.

7

Finish with the reduction of Gallo D.O. Madeira Wine Vinegar and serve.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



Gallo D.O. Madeira Wine
Vinegar
Selected Origin Vinegar



Mais receitas em
www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide