

Pumpkin cream



INGREDIENTS:

Butternut pumpkin, 700 gr.
2 Onions, 350 gr.
2 White potatoes, 200 gr.
EVO Oil, 20 gr.
Parmesan 30 gr.
Fresh spreadable cheese (Such as Philadelphia), 70 gr.
Salt
Black Pepper

PREPARATION:

Peel and coarsely chop the pumpkin, onions and potatoes.

Transfer the vegetables into a saucepan, cover everything with water and bring them quickly to boil, after that, lower the heat and let the ingredients cooking for about 30 minutes or until the ingredients have a soft consistency and an intense orange colored broth.

Transfer the boiled vegetables into a container, add all the other ingredients and blend them all together using an immersion blender, until you get a smooth and silky cream.
If necessary, adjust the consistency to your own way by adding a bit of broth.

Serve hot, with a drizzle of extra virgin olive oil and a sprinkling of black pepper.

Have fun and ...
Enjoy your meal !

