

Raciones para 1

3
Small pumpkins
80 g
Leek
60 g
Sweet potato
50 g
Carrot
50 g
Onion
80 g
Pumpkin
60 g
Potato
1 l
Vegetable broth
250 ml
Cooking cream

Olive oil

- 1 To start cooking this winter cream, cut and empty the pumpkins through the centre so you can use them as bowls to serve the cream later.
- 2 Then, in a pot, fry the leeks, the sweet potato, the carrots, the onion, the potatoes and the meat leftover from emptying the pumpkins with a splash of olive oil.
- 3 When the vegetables are poached, add a litre of vegetable stock. Once it has boiled, blend the cream with a blender until it has a light texture.
- 4 Finally, serve the cream inside the empty pumpkins placed on a baking tray and grate some parmesan cheese on top. Grill the cream with the cheese at 200° C in the oven and take it directly to the table to enjoy an incredible first course.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/crema-de-calabaza-y-zanahoria-con-nata/>

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