



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



Categoria

Receitas de Natal



Tempo de preparação

Médio



Dificuldade

Médio



Custo

Low



Com quem?

With family



Nº de pessoas

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 garnish 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 150°C 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



*Mais receitas em*

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