



Two-colour cauliflower and zucchini soup



Categoria

Receitas de Páscoa



Tempo de preparação

Rápido



Dificuldade

Fácil



Custo

Low



Com quem?

With family



Nº de pessoas

4 pessoas

Ingredientes



50ml Gallo Extra Virgin
Reserva

- 200gr onion
- 50gr garlic
- 300gr cauliflower
- 300gr zucchini
- Salt and pepper to taste

1

Start by cutting all vegetables in small pieces.

2

In a low heat pan, add the olive oil, the garlic, the onion and the cauliflower.

3

Put the lid on and let stew for approximately 15 minutes.

4

Then, add water, season with salt and let cook well, under the vegetables are soft.

5

After cooked, crush the vegetables and put aside a bit of the white soup.

6

Add the zucchini to the rest of the soup and let cook for 5 minutes more.

7

After cooked, crush the vegetables again and rectify the seasons.

8

Serve, putting the green soup in a deep plate and then the white soup.

9

Finish with a dash of Gallo Reserve Extra-Virgin Olive Oil and freshly ground pepper.



Dicas do Chef

If you want, decorate the soup with small pieces of zucchini and cauliflower. Use the white soup to draw different shapes on the plate.

Produtos utilizados



Reserva

Azeite Virgem Extra



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