



## 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



*Mais receitas em*

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