



Vichyssoise with milk froth and a Gallo D.O. Madeira Wine Vinegar reduction



Categoria

Doces e Sobremesas



Tempo de preparação

Médio



Dificuldade

Fácil



Custo

Select



Com quem?

Select




Nº de pessoas

4 pessoas

Ingredientes

 200ml Gallo Olive Oil Extra Virgin

 200ml Reduction of Gallo D.O. Madeira Wine Vinegar

- 100g Onions
- 150g Potatoes
- 250g Leeks (white part)
- 4 Garlic cloves
- 200ml Skimmed milk
- Salt and pepper to taste

Modo de preparação

1

Dice all the vegetables and place in a pan, stewing in the Gallo Olive Oil Extra Virgin.

2

Once stewed, add water until the vegetables are covered and boil until they are well cooked.

3

Check the seasoning and blend in a blending cup.

4

Place in cups.

5

Boil the milk and whisk until you obtain a froth.

6

Place the over the soup.

7

Finish with the reduction of Gallo D.O. Madeira Wine Vinegar and serve.

Produtos utilizados



Extra Virgin
Extra Virgin Olive Oil



Gallo D.O. Madeira Wine
Vinegar
Selected Origin Vinegar



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