



## Almond cream



*Categoria*  
Receitas de Natal



*Tempo de preparação*  
Médio



*Dificuldade*  
Fácil



*Custo*  
Low



*Com quem?*  
With family



*Nº de pessoas*  
4 pessoas

### Ingredientes



To taste: Gallo Extra Virgin  
Olive Oil Reserve



To taste: Gallo D.O.  
Madeira Wine Vinegar

- 2 chopped onions
- 2 chopped garlic cloves
- 100g almond flour
- 1 tsp of tumeric
- 1l chicken stock
- 100ml cream
- 25g toasted laminated almonds
- Herbs, to taste

### Method of preparation

1

In a pot, braise the onion and garlic in Gallo Extra Virgin Olive Oil Reserve. Let the onion brown.

2

Cook in low heat for approximately 10 minutes.

3

Add the timeric and almond flour. Mix and let cook for approximately 3 minutes.

4

Add the stock, the Gallo DO Madeira Wine Vinegar and let boil for approximately 12 minutes.

5

Season with salt and pepper to taste and puree it with a hand blender or blender.

6

Serve with a drizzle of Gallo DO Madeira Wine Vinegar, toasted laminated almonds and herbs to taste.

*Produtos utilizados*



*Reserve*  
Extra Virgin Olive Oil



*Gallo D.O. Madeira Wine*  
*Vinegar*  
Selected Origin Vinegar



*Mais receitas em*  
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