



The Recipes



CREAM OF PUMPKIN SOUP WITH PORCINI MUSHROOMS

As an alternative to the pumpkin, you can use potatoes.

PREPARATION TIME

About 30 minutes

INGREDIENTS (FOR 4 PEOPLE)

- 600g pumpkin already cleaned (or potatoes)
- 50g dried porcini mushrooms
- 1 litre vegetable broth
- 200g cooking cream
- 150g Fontina (a buttery cheese)
- 1 shallot
- Extra-virgin olive oil
- Salt and pepper

PREPARATION

Sauté the shallot in the extra-virgin olive oil, then add the pumpkin cut in small pieces. After a few minutes add the dried porcini mushrooms cut into small pieces, previously prepared as indicated under the heading “How to Use Dried Porcini Mushrooms”. Season with salt and pepper, pour 2 ladles of broth and cook. At the completion of the cooking, set aside a few pieces of the porcini mushrooms to garnish. Blend everything, adding the cream and the remaining broth. Boil again and serve in bowls with a few cubes of Fontina cheese and the pieces of porcini mushrooms

