

Pumpkin Soup

CUISIMAGES

Ref :
1803

Type :
Soup

Preparation :
15 min
Rest:

Cooking :
30 min

Cost :
  

Difficulty :
  

Origin :




For 6 persons

- ¼ pumpkin
- 200 ml milk
- 100 g sugar
- 1/6 of « baguette »
- Salt



Peel pumpkin and dice the flesh.

Put pumpkin in a saucepan and cover with water.

When the water is boiling, turn over a medium heat and cook for 20 min.

Reduce fire.

Pour 200 ml of milk.

Add 100 g of sugar and mix.

Dice the bread, add it with pumpkin and salt.

Simmer 10 min.

Mix the soup and make sure to leave a few pumpkins and bread slices.



Suggestion
Variante
Wine

Serve hot.