

Velouté of zucchini with the Vache qui rit

Recipe for 4

Description

A creamy soup that is quite rich, with Vache qui Rit cheese that is sure to please the kids.

Note

Beware of the cooking time as it is highly dependant on the size of the vegetable cubes. You should be able to easily cut the vegetables without effort before blending.

Ingredients

Velouté (soupe)

- 400 Gr Zucchini
- 80 Gr Vache qui rit cheese
- 1 Clove(s) Garlic
- 1 Unit(s) Lemon
- 600 Ml Vegetable stock

- Olive oil

Preparation

- Preparation time **30 mins**

Preparation

Mince the garlic.

Cut the zucchinis in two lengthwise and remove the seeds. Prepare the vegetable stock and keep warm.

Juice the lemons and set the juice aside.

Cream of zuchini

Cut the zucchini into small cubes.

In a sauce pot with oil, sweat the garlic, add the zucchini and cook for a few minutes.

Add the vegetable stock, lower the heat and let simmer for roughly 30 minutes.

Transfer the solids to a blender with roughly the same quantity of liquid. Add the cheese, lemon juice and blend until smooth. Season to taste.

Feel free to add more of the broth if you feel the soup is too thick.

Bon appétit!