

Cream of butternut squash with fresh scallops in espelette pepper

Recipe for 4 persons

Description

A rich and creamy butternut squash soup served with diced raw scallops spiced with espelette peppers

Ingredients

cream of squash

- 600 Gr Butternut squash
- 1 Unit(s) Leek
- 1 Unit(s) Onion
- 2 Tsp Cumin powder
- 1 Liter(s) Chicken stock
- 25 Ml 35% cooking cream
- 2 Bunch Enoki mushroom
- 3 Pinch(es) Sea salt flakes
- 5 Turn(s) Fresh ground black pepper
- 25 Gr Butter
- 5 Ml Canola oil

scallops in espelette pepper

- 4 Unit(s) Giant scallop (u10)
- 1 Tsp Espelette pepper
- 2 Pinch(es) Sea salt flakes
- 25 Gr Butter

Preparation

- Preparation time **30 mins**

Set up

Start by preparing a chicken broth that you will keep warm on the stove.

saqq

cas

eqd

wdwaqd

accas

accas

ascasc

ascas

Bon appétit!