# Zucchini velouté

## Ingredients

For 6 people:

2 squash slices

1 cube of vegetable broth.

1 brick of fresh liquid or soy custard kitchen

#### Salt, pepper Preparation

Peel and cut the zucchini into pieces.

Cook them in water with the broth cube. The zucchini must exceed water about 1 cm.

When the zucchini is cooked (about 20 minutes, sometimes more, check with the knife), mix them.

Add the cream and parmesan, rectify the seasoning.