

# *The fall squash 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 squash into pieces.  
Cook them in water with the broth cube. The water should just cover the squash.  
Cook for 10 minutes under pressure from the pressure cooker, or about 30 minutes in a normal saucepan.  
Mix the soup well.  
Add the fresh cream to the plates, pepper to taste.