

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.