

Squash and Prawns Cream

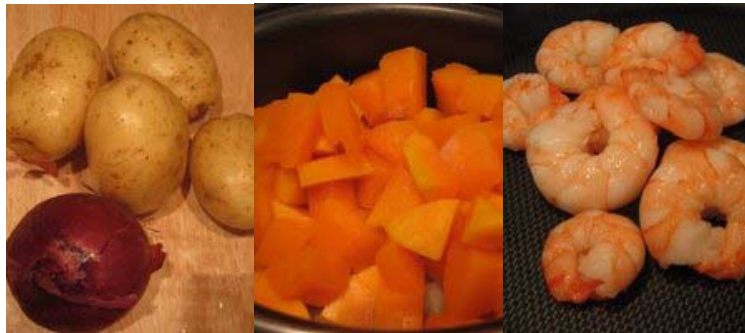
Ingredients (4 people)

400gr squash
200gr potatoes
16 king prawns
1 shallot
Half liter vegetable stock
Oil, salt, pepper



Preparation

Chop the shallot and let it stir with some oil a deep saucepan. Add the squash and the potatoes previously cut in small cubes. Stir continuously for couple of minutes and then add the stock. Cook for 30 minutes, stirring the soup often. Once cooked, put the soup in a blender and blend the soup until it is creamy. Whilst the soup is cooking, wash the prawns and quickly grill the minia hot pan (no oil needed), for c. 1 minute on each side.



Pour the cream in a serving dish, place the grilled prawns on top, sprinkle some fresh chopped parsley, pepper and oil.



Variants

If you want to give the prawns a stronger taste, wrap them in extra-thin slices of Colonnata Lard. And serve with grilled bread.

If you do not have the squash, the soup is delicious also if prepared with peas, leeks, fennels, asparagus, aubergines ... ANYTHING!!