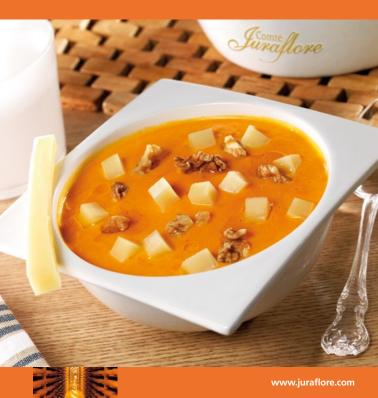
TASTY RECIPE



# Pumpkin Soup with Juraflore Comté Cheese and Walnuts



### TASTY RECIPE

## Pumpkin Soup

with Juraflore Comté Cheese and Walnuts

### Ingredients (serves 4)

1 pumpkin 50 g butter 50 g chicken stock 50 cl Isigny cream 50 g walnuts 100g diced Juraflore Comté cheese matured for 18 months 1 dl olive oil Fleur de sel de Guerande Salt and pepper

### Preparation

**1** Peel the pumpkin, remove the seeds and dice it in large chunks.

**2** Steam it for about 15 minutes until it cuts like butter when you insert a knife.

**3** Put the pumpkin in a blender, heat the cream and add it along with butter and chicken stock. Mix well until smooth and velvety. Season.

4 Pour the soup into the plates, add the diced Comté cheese and crushed walnuts. You can also add a dash of olive oil before serving.



Preparation time: 35 min Cooking time: 15 min

A tip from the cheese maker

Choose a Juraflore Comté cheese matured for 18 months with a strong fruity, roast flavour which will go wonderfully with the pumpkin.

A tip from the wine waiter Go for a rounded white wine, but still with a fresh tinge. A Chablis could be an original idea to go well with this dish.



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