

TASTY RECIPE

Juraflore

Pumpkin Soup

with Juraflore Comté Cheese and Walnuts



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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.



All our recipes are at
www.juraflore.com

Visit the **Juraflore** Fort des Rousses Comté cheese cellars
For bookings: 03 84 60 02 55 - www.fortdesrousses.com