

Zucchini soup

Ingredients

For 6 people:

2 slices of squash

1 vegetable stock cube.

1 brick of liquid crème fraîche or cooking soy

Salt, pepper Preparation

Peel and cut the zucchini into pieces.

Cook them in water with the stock cube. The zucchini should protrude about 1 cm above the water.

When the zucchini are cooked (about 20 minutes, sometimes more, check with the knife), mix them.

Add the cream and parmesan, adjust the seasoning.