

Steaming Witch's Soup with Vacherousse d'Argental



Informations

People : 4

Preparation : 30 min.

Cooking time : 30 min.

Ingredients

For the pumpkin soup

- 200 g Vacherousse d'Argental
- 1 whole small firm pumpkin
- 2 yellow onions
- 40 g butter
- 10 cl dry white wine
- 1 L vegetable stock
- Fine salt, fresh ground pepper
- 1 pinch of Espelette pepper



For the “floating eyes” garnish

- 8 small button mushrooms
- 1 pitted black olive
- 1 small piece of red pepper

For the black trumpet mushroom fricassee

- 200 g black trumpet mushrooms
- 20 g butter
- 1 small shallot, finely chopped
- Fine salt, fresh ground pepper

For the gratinated croutons

- 100 g Vacherousse d’Argental
- 4 thick slices of country bread
- 30 g butter
- Fine salt, fresh ground pepper

Preparation steps

Difficulty level: Average ??????

Pumpkin soup

1. Carefully cut off the top of the pumpkin and scoop out the flesh. Remove all the flesh and cut it into even pieces.
2. Finely slice the onions. In a large casserole dish, gently fry them in butter until they become translucent and slightly softened.
3. Add the pumpkin pieces and let them sweat for a few minutes. Deglaze with the white wine and let it reduce until almost dry.
4. Pour in enough vegetable stock to cover, cover the pan and cook for 25 to 30 minutes, until the pumpkin is very tender.
5. Blend everything thoroughly until you achieve a perfectly smooth and velvety texture.
6. Add the **Vacherousse d’Argental** and blend vigorously again to achieve a thick, velvety and almost creamy soup.
7. Season to taste with salt, pepper and a pinch of Espelette pepper.

“Floating eyes” garnish with mushrooms

1. For the mushroom “eyes”, clean the button mushrooms.
2. Place a small slice of black olive in the center of each mushroom, along with a tiny piece of red pepper to create a lifelike yet slightly eerie effect.

Black trumpet mushroom fricassee

1. Meanwhile, prepare the black trumpet mushroom fricassee. Clean the black trumpet mushrooms thoroughly.
2. Sauté the shallot in butter. Add the mushrooms and cook over a high heat until all the liquid has evaporated.
3. Season lightly. Keep warm.

Gratinated croutons with Vacherousse d’Argental





1. Cut the bread into small rounds. Brush with melted butter. Season with fine salt and fresh ground pepper.
2. Bake at 190°C until golden brown, then place a **small piece of Vacherousse d'Argental** on each slice.
3. Pour the piping hot soup into serving bowls. Gently place a few floating mushroom 'eyes' and a generous spoonful of black trumpet mushrooms in the center. Serve with the cheese croutons.

?Tips and Ideas: Roast the flesh before cooking to bring out the pumpkin's flavour. Instead of cooking everything straight in the stock, roast the pumpkin pieces for 25 minutes in the oven at 190°C with a drizzle of olive oil, some salt and a knob of butter. This concentrates the natural sugars and gives a more "caramelised" depth. Keep a few seeds and clean them. Dry them, then roast them with salt and Espelette pepper. Sprinkle over at the last minute for a crunchy contrast.