



Kaviari Maison

PUMPKIN VELOUTÉ

Sauveurs d'automne

RECIPE IDEAS

Kaviari Maison

Pumpkin Velouté with Caviar

Serves four

Preparation time: 30 min

Cooking time: 30 min

Velouté :

1 yellow onion · 500 g pumpkin · ½ seasonal apple · ½ yellow bell pepper
· 50 g butter · coriander sprigs · 1 L vegetable stock · turmeric · salt ·
pepper · **125 g Baenki caviar**

For decoration:

4 small pumpkins



Kaviari
PARIS

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Peel and finely slice the onion and apple, then cut the pumpkin and yellow bell pepper into small pieces. Melt the butter in a saucepan and gently sauté everything over low heat for 10 minutes.

Add the turmeric and season with salt and pepper. Pour in the vegetable stock and add the coriander sprigs.

Bring to the boil and cook for 20 minutes. Remove the coriander sprigs, then blend until perfectly smooth. Adjust the seasoning if necessary.

Slice the tops off the small pumpkins and scoop out the insides with a spoon.

Fill each pumpkin with the velouté, then finish with a generous spoonful of caviar.