

Recipes
Chef Philippe Verpiand
Cavaillon Restaurant

Butternut Squash Soup

Ingredients:

1 butternut squash	1 onion
2 cups vegetables broth	1 clove garlic
1 teaspoon nutmeg	½ cup cream
1 string of fresh thyme	

Directions: Dice the onion & butternut squash into cubes then in a pot, sauté them with garlic and thyme in olive oil for about 5 minutes. Add vegetables broth, simmer for about 25 minutes. Add cream, then blend the soup; add nutmeg to finish. (Serves 4)

Asparagus & Mushrooms Risotto

Ingredients:

1 cup Arborio risotto	1 1/2 cups of vegetables broth
1 finely chopped shallot	80 grams mascarpone cheese
40 grams grated Parmigiano-Reggiano	2 tablespoons extra virgin olive
1 bunch asparagus blanched in boiling water	
1 lb mushrooms (wild is the best)	

Directions: Sauté shallot in olive oil, add risotto, cook until rice is translucent, add broth slowly, stir consistently for 17 min., then finish the risotto by adding the rest of the ingredients, sautéed mushrooms, blanched asparagus, mascarpone and Parmigiano-Reggiano. Serve immediately for best result. (Serves 4)