

Brebirousse d'Argental with cream of carrot and fennel

Informations

People : 4

Cooking time : 10 min.



Ingredients

- 200 g Brebirousse d'Argental
- 2 small fennel bulbs
- 600 g carrots
- 1 broth cube
- A drizzle of olive oil
- Bread croutons
- 1 clove of garlic
- Thyme
- Salt
- Pepper

Preparation steps



Wash and slice the fennel.

Peel carrots and cut into segments.

Cook the vegetables in a dutch oven with a well-fitting lid for 10 minutes, covered with water, with a stock cube and the thyme.

Mix everything with a drizzle of olive oil.

In a bowl, place the cubes of Brebirousse and pour over the soup.

Season after tasting.

Garnish with oven toasted bread croutons previously rubbed with garlic.

?**Tip:** You can swap the olive oil for crème fraîche.