



VEGETABLE VELLUTATA

INGREDIENTS

- 2 onions (peeled and diced)
- 4 carrots (peeled and chopped)
- 6 medium zucchini (diced)
- 2 medium tomatoes (diced)
- 2-4 medium red potatoes (peeled and diced) A bunch of basil leaves
- Salt, pepper, white wine.
- 1 ½ cups olive oil
- 1 cup butter
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INSTRUCTIONS

- In a medium stock pot begin
- roasting the onions in olive oil
- over low heat, add the
- remaining vegetables and
- continue roasting for about half
- an hour, deglaze with 1 cup of
- white wine, season with salt and
- pepper, cover with water and
- boil until all vegetables are
- tender.
- Pure with a hand blender, adjust
- the seasoning, add 1 cup of
- butter and serve with a sprinkle
- of grated parmesan.