



# Milk Soup ( Yamanashi ver.)

● 4 serving

## Ingredients

### Milk Soup

Ingredients	Amount(g・cc)
Milk	400ml
Butter	10g
Bacon	3 slices
Potato	130g
Onion	130g
Carrot	65g
Celery (stem)	35g
A)Water	300ml
A)Consomme Granules	2 tsp
Salt	1/3 tsp

### Topping

Ingredients	Amount(g・cc)
Pumpkin	250g (net weight)
Salt	1 pinch
Water	Q.S.
[A]Milk	1 tbsp
[A]Mixed Miso	1 tsp

## Instructions

### Milk Soup

- ① Peel the potatoes and carrots, and cut them into cubes(1cm x 1cm); Cut the onions and celery (with their strings removed) into thin slices; Cut the bacon into strips(2 cm)
- ② Melt the butter in a pan; Add 1); Cook the onions until translucent
- ③ Add [A] to the pan; Once it boils, cover it and leave it to simmer for about 5 minutes; Add milk and remove it from the heat right before it boils; Season it with salt

### Topping

- ① Mix [A]; Cut the pumpkins into bite size pieces; Sprinkle them with salt; Leave aside for about 5 minutes
- ② Once the pumpkins start oozing water, put them on a frying pan with their skins down; Add water until it covers half of the pumpkins; Leave them to simmer over high heat
- ③ When the pumpkins are cooked, add [A]; Stir-fry them briefly; Remove them from the heat; Top the soup base with toppings