

BUTTON MUSHROOM SOUP WITH GOAT CHEESE QUENELLES AND TOASTED HAZELNUTS

Soup Program

Serves 6 – Preparation time: 20 min – Cooking time: 30 min

500 g white button mushrooms
1 potato
1 garlic clove
1 sprig of thyme
100 ml single cream
500 ml water

1 chicken stock cube
100 g fresh goats' cheese
15 g golden sultanas
Pinch of paprika
Handful of shelled hazelnuts
Salt and pepper

Peel the mushrooms and potato. Dice them. Peel and halve the garlic clove. Add the potatoes, mushrooms and garlic to the blender. Add the thyme leaves, stock cube and pepper and a pinch of salt. Add the water and select the Soup programme, then press the Start/Stop button.

Roughly chop the hazelnuts. Heat a dry non-oiled pan and toast the hazelnuts in it. Set aside. Chop the sultanas. Combine the goats' cheese, sultanas and pinch of paprika in a bowl. Add salt and pepper and place in the refrigerator.

When the programme is finished, pour the single cream into the blender through the hole and press Pulse for several seconds. Pour the soup into serving bowls. Using two identical spoons, form goats' cheese quenelles and garnish the soup with them. Sprinkle with toasted hazelnuts.



TEFAL TIP:

Drizzle with truffle oil just before serving.