

MUSHROOM SOUP



INGREDIENTS

2
liter 

- 7.5 dl chicken stock
- 7.5 dl manufacturing cream
- 30 g Bresc Freshly chopped shallot
- 30 g Bresc Beamster Garlic Puree
- 200 g Bresc Mushroom Mix
- salt and pepper
- 2 dessertspoons parsley, chopped
- 100 g various wild mushrooms

PREPARATION METHOD

Braise the garlic and shallots in a little oil and add the Mushroom Mix. Chop the mushrooms into small pieces and add them. Add the chicken stock and cream and bring to the boil. Season with salt and pepper. Garnish with the chopped parsley.

USED BRESC PRODUCTS



Dutch garlic Beamster
garlic puree 450g



Freshly chopped onion
450g



Mushroom mix 450g