



MUSHROOM CREAMED SOUP WITH FICELLES OF GREEN AND BLACK OLIVES

Preparation time: 20 minutes

Ingredients

- 1 - 2 shallots, peeled and coarsely chopped
- 1 garlic clove, peeled and coarsely chopped (optional)
- 600 g mushrooms, clean and slice
- 2 tbsp. olive oil
- 1 dl white wine
- 1 dl vegetable stock
- 1 - 2 tablespoons of cream for the sauce
- a bundle of sage, only the leaves
- 2 pinches of salt
- ground pepper
- a handful of hazelnuts, coarsely chopped
- 1 packet of Kambly Ficelles aux Olives Vertes et Noires

Preparation

1. Peel and coarsely chop the shallot and garlic.
2. Clean and slice the mushrooms.
3. Heat 2 tablespoons of olive oil in a frying pan, first add the shallot, then the garlic and sauté (do not allow them to brown).
4. Then add the mushrooms and fry for 4 - 5 minutes until they are soft.
5. Quench with white wine, add the bouillon and let it simmer for a while. Then let it cool down a little.
6. Puree with a hand mixer. According to whether you like the soup to be firm or smooth, add more bouillon. Mix in 1 - 2 tablespoons of cream
7. Fry the sage leaves in some olive oil for a few minutes until crispy and season with a little salt. Dab off any excess fat with paper.
8. Season the soup to taste with salt and pepper, and garnish with crispy sage leaves and chopped hazelnuts and ficelles.

Tip: Coconut milk can also be used instead of cream.

Nadja Zimmermann
for Kambly

