

ARDÈCHE CHESTNUT SOUP AND WILD MUSHROOM

🕒 30 + 🍷 Medium



MATERIALS

Pan
Bowl

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

100 G Of Ceps
100 G Of Chanterelles
100 G Of Chestnuts
lard
Depending On Ones Taste
1/2 Bunch Of Chervil
2 Shallots
3 X 40 MI Dulsão
0,8 G Of Xanthane

INSPIRATIONS



LET'S MAKE IT!

- Caramelize shallots in a pan
- Remove from pan and fry lard
- Add mushrooms, salt and pepper then caramelized shallots and chopped chervil and place at the bottom of a bowl
- Chestnut soup
- Add chestnuts, ceps or other mushrooms depending on the season, salt and pepper
- Add stock, cream and milk
- Cook for 30 min and blend
- Sieve the mixture and keep warm at 55°C
- For Dulsão jelly, Whip xanthane and the Dulsão together, then pour on mushroom mixture
- Add the warm chestnut soup and top with frothed milk like a cappuccino
- Sprinkle with bitter cocoa