

By William Truong



Champion's Soup !



30 min
Moderate

For 4 Persons

Mushroom Soup ⁽¹⁾

- 600g of Button mushroom
- 200mL of Liquid cream
- 150g of Shallot
- 100g of Butter

Truffle Crouton ⁽²⁾

- 12 Truffle Mini Blinis (6944)
- 180g of Parmesan
- 30mL of Truffle oil

Assembly ⁽³⁾

- 80g of Brown mushroom
- 60g of Hazelnut
- 40mL of Olive oil

(1) Mushroom Soup

- Peel, slice and sweat the shallots at low heat. Add the butter and mushroom cut into quarters. Season immediatly.
- Add the liquid cream and cook at low heat for about 20 minutes.
- Mixer and adjust seasoning.

(2) Truffle Crouton

- Thaw the Truffle Mini Blinis.
- Grate the parmesan cheese on top.
- Bake for 12 minutes at 160°C.
- When cooking process is over, glaze with Truffle oil. Set aside.

(3) Assembly

- Rinse and cut the brown mushroom into carpaccio using a mandolin.
- Pour a warm bowl with the mushroom soup, gently add the mushroom carpaccios, a few crushed hazelnuts, your Truffle croutons and finally, a drizzle of olive oil to decorate.
- Enjoy !



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