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**HACO**  
swiss



## Soups

Nothing works up an appetite better than an excellent starter.

### Egg Tofu With Edamame & Wild Mushroom In Chicken Cream Soup

Serves 4

#### Chicken Cream Soup

20g	<b>Haco Chicken Cream Soup</b>
225ml	cold water
25ml	cream
	Salt and freshly ground pepper, to taste

#### Wild Mushroom

20ml	olive oil
5g	chopped garlic
5g	chopped shallots
20g	trumpet mushrooms
20g	chanterelle mushrooms
20ml	white wine

24 X 10g	egg tofu, cut into 2-cm slices
24	chive lengths, blanched

80g	edamame beans, blanched and husks removed
12	pea shoot sprigs, for garnishing

- For the chicken cream soup: Mix the **Haco Chicken Cream Soup** and 225ml cold water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 5 minutes. Add in the cream and bring mixture to boil again, stirring occasionally. Season to taste with salt and freshly ground pepper. Remove saucepan from the heat and set aside.
- For the wild mushroom: Heat a sauté pan with olive oil and sauté the chopped garlic and chopped shallots until fragrant. Add in the trumpet and chanterelle mushrooms and sauté until the mushrooms have softened. Deglaze with white wine, and simmer for another 2 minutes. Remove sauté pan from the heat and keep warm.
- Wrap each egg tofu slice with a blanched chive length.
- To serve: Place 6 wrapped egg tofu slices in a circle into the centre of each warmed deep serving plate. Add in the blanched edamame beans and sautéed wild mushrooms and ladle in the chicken cream soup. Garnish with pea shoot sprigs.