

*Choose natural Swiss premium quality*

**HACO** swiss



## Soups

Nothing works up an appetite better than an excellent starter.

### Fennel Soup with Mussel

Serves 4

80g	<b>Haco Cream Soup Base</b>
1 ltr	cold water
	Cooking oil, for sautéing
1	onion, peeled and diced
5g	chopped garlic
2	celery stalks, diced
2	fennels, root ends and stalks removed, finely sliced
1	star anise
2	thyme sprigs
100ml	dry white wine
50ml	Noilly Prat
200g	mussels (shells-on), beards removed, scrubbed clean and drained
	Salt and freshly ground black pepper, to taste
	Diced tomatoes, for serving
	Olive oil, for drizzling
4	chervil sprigs, for garnishing

- Mix the **Haco Cream Soup Base** and a litre of cold water in a saucepan, and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Remove saucepan from the heat and set aside.
- Heat the cooking oil in another saucepan and sauté the diced onion, chopped garlic, diced celery, sliced fennels and star anise for 5 minutes over medium-high heat. Add in the thyme sprigs, dry white wine and Noilly Prat, and bring mixture to a boil. Add in the mussels, cover the saucepan, and cook until all the shells are opened. Remove the cooked mussels from the fennel soup and set aside.
- Return the **Haco Cream Soup Base** to the saucepan and stir well. Transfer the mixture to a food processor and pulse until smooth. Season to taste with salt and freshly ground black pepper.
- To serve: Ladle the fennel soup into each serving bowl and tip the cooked mussels meat and its juices into each bowl. Sprinkle with diced tomatoes and then drizzle with some olive oil, and garnish with a sprig of chervil.