



Wild Mushroom Cappuccino

1l	HACO Mushroom Cream Soup
10g	dried porcini, chanterelles and/or trumpet mushrooms
	Salt and pepper to taste
100ml	full-cream milk
1 tbsp	cocoa powder, for sprinkling

- Soak the dried mushrooms in warm water and slice thinly. Bring the **HACO Mushroom Cream Soup** to a boil and add the mushrooms. Simmer for 15 minutes. Remove from heat. Using a hand-held blender, blend until smooth. Season to taste with salt and pepper.
- Just before serving, heat the soup without boiling and pour into coffee or cappuccino cups.
- Pour the milk into a pan over high heat and whisk until foamy. Spoon the foam onto the mushroom cream and sprinkle with cocoa powder.