

Choose natural Swiss premium quality

HACO swiss



Soups

Nothing works up an appetite better than an excellent starter.

Celery Soup With Gorgonzola & Walnut

Serves 4

80g	Haco Cream Soup Base
1 ltr	cold water
	Cooking oil, for sautéing
1	garlic clove, crushed and peeled
1	shallot, peeled and diced
6	celery sticks, chopped
100g	gorgonzola cheese, extra for garnishing
	Salt and freshly ground black pepper, to taste
100g	walnuts, crushed
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 crushed garlic and diced shallot until fragrant. Add in the chopped celery and return the **Haco Cream Soup Base** to the saucepan. Reduce heat and simmer for about 3 minutes. Add in the gorgonzola cheese and simmer for another 2 minutes. 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 celery soup into each serving bowl and top with a dollop of gorgonzola cheese. Sprinkle the celery soup with some crushed walnuts, and garnish with a sprig of chervil.