

Choose natural Swiss premium quality



Soups

Nothing works up an appetite better than an excellent starter.

Mushroom Soup With Porcini Mushroom & Truffle Ravioli

Serves 4

15g	unsalted butter
100g	porcini mushrooms, thinly sliced
1	thyme sprig
4	truffle ravioli, blanched
4	chervil sprigs, for garnishing

Mushroom Soup

80g	Haco Mushroom Cream Soup
900ml	lukewarm water
100ml	fresh cream
	Salt and freshly ground black pepper, to taste

- For the mushroom soup: Mix the **Haco Mushroom Cream Soup** and 900ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 7 minutes. Add in the fresh cream and bring mixture to a boil again, stirring occasionally. Transfer mixture to a food processor and pulse until smooth. Season to taste with salt and freshly ground black pepper.
- Heat another saucepan with the unsalted butter and sauté the sliced porcini mushrooms and thyme sprig until tender. Season to taste with salt and freshly ground black pepper. Remove the sautéed mushrooms from the saucepan and set aside. Keep warm.
- To serve: Place a tablespoon of sautéed mushrooms in the centre of each serving bowl and ladle the mushroom soup around and top with a blanched truffle ravioli. Garnish with a sprig of chervil.