



CREAMY MUSHROOM SOUP WITH CHIVE FOAM

 Prep Time: 30 min

 Cooking Time: 60 min

 Serves: 24

 Difficulty: Medium

Ingredients

250 ml Cooking Rich™
60 g Butter
20 ml Olive oil
400 g Chopped leeks
3 Sprigs of fresh thyme
250 g Button Mushrooms
250 g Portabellini Mushrooms
250 g Field Mushrooms
100 g Dried Porcini Mushrooms
250 ml Water
750 ml Vegetable stock
15 ml White wine vinegar
Salt and pepper, to taste

Garnish Ingredients

250 ml Cooking Rich™
1 Bunch finely chopped fresh chives

Method

1. Add the dried porcini mushrooms into a bowl along with the water and let them soak for at least 30 min.
2. Melt the butter and olive oil together in a large pot over medium heat; add the leeks and thyme, cook for 5 mins continuously stirring or until soft.
3. Increase heat; batch cook the mushrooms- continuously stirring for about 8 min or until golden brown.
4. Once all the mushrooms are batch cooked -add them to the pot along with the porcini Mushrooms and all the water.
5. Add the stock and bring everything to a boil. Reduce the heat and simmer until the mushrooms are soft. Purée until smooth.
6. Return to the pot (In the case of a free standing blender being used to puree the soup).
7. Stir in the Cooking Rich™ and reheat over medium-low heat. Do not boil. Stir in vinegar and season with salt and pepper.

Method for the Garnish

Before service, whip the second cup of chilled Cooking Rich™ until foamy.
Stir the chives through.
Garnish as desired.

Infinite Possibilities. **One Family.**

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