

Mushroom Soup

30 Mins

Petrella Chives



Ingredients:

1-2 tablespoons of butter, 100g boiled ham, 200ml cream, 1 bunch of spring-onions, 1 glass of white wine, 250g fresh mushrooms, juice from 1 lemon, ½ l of “soup béchamel”, pepper, salt, nutmeg, sugar, 100g of Petrella Chives

Method:

Melt the butter in a pot and add ham (cut into dices). Clean spring-onions, cut them into rings, add them to ham and sauté. Clean and slice mushrooms, add them to onions and sauté. Sprinkle with lemon juice and add wine. Add “soup béchamel”. Simmer for 10 minutes at low heat. Season with salt, pepper, nutmeg and sugar. Add cream and serve each portion of soup with one tablespoon of Petrella Chives.

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