

Squash parmentier soup, Enoki mushrooms with garlic, maple sour cream, Prosciutto grissini

Recipe for 4 persons



Description

Delicious soup packed with a ton of flavor and textures.

Note

You can add some croutons to the soup (Pumpernickel bread). You can swap the mushrooms out for different varieties.

Ingredients

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- 600 Gr Butternut squash
- 1 Unit(s) Leek
- 1 Liter(s) Chicken stock
- 25 Ml 35% cooking cream
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Freshly ground black pepper
- 1 Unit(s) Onion
- 4 Sprig(s) Chives
- 25 Ml Maple syrup
- 4 Bunch Enoki mushroom
- 1 Unit(s) Chopped garlic
- 4 Tbsp Sour cream

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- 4 Unit(s) Grissini
- 4 Slice(s) Prosciutto
- 20 Leaf(ves) Arugula salad

Preparation

- Preparation time **45 mins**

Preparation

Peel and dice the squash Keep a small portion of squash in a small dice for decorating the plate Dice the onion and the leek Finely chop the chives Clear and cut the enoki mushrooms Peel and chop the

garlic Cut the bacon into small strips

Prosciutto grissini

Spread the prosciutto slices on your cutting board and sprinkle with arugula. Wrap the grissini with slice of prosciutto. Set aside, in the fridge, until ready to serve.

Soup

In a pot, cook the onion and leak until they are soft and translucent. Add the garlic and cook for a few seconds. Add the squash and mix. Add the chicken stock to cover and simmer for 20 minutes. Use your wand mixer and blend until smooth. Season with salt and pepper.

Maple-chive sour cream and crispy bacon bits

Place the sour cream in a bowl and mix with the maple syrup and chives. Add the bacon bits to the pan with a few tablespoons of water. Turn the heat on medium and cook until the bacon is nice and crispy. Place the bacon on absorbent paper to drain the excess fat.

Service

In a deep bowl or dish, place the mushroom in a nice little pack. Add two dollops of sour cream, the squash dice that was kept for decoration and the grissini on the side of the bowl. Place the bowls on the table for your guests to admire. When they are ready to eat, ladle in the soup using a pitcher and eat immediately.

Bon appétit!