

Mushroom cream, pumpkin seeds, tarragon, balsamic caramel |

Recipe for 12 tapas



Description

A winter time appetizer, full of different flavors.

Note

You can use any type of mushroom you like for this recipe!

Ingredients

For the mushrooms cream

- 250 Gr Button mushrooms
- 250 Gr Onion
- 4 Unit(s) Garlic
- 2 Sprig(s) Thyme
- 2 Unit(s) Bay leaf
- 500 Ml Vegetable stock
- 150 Ml Cream 35%
- 1 Tbsp Flour
- Butter
- Salt and pepper

Toppings

- 50 Gr Pumpkin seed
- 1 Slice(s) Country bread
- 1 Unit(s) Green onion
- 3 Sprig(s) Tarragon
- 12 Dash(es) Balsamique caramel
- Butter
- Salt and pepper

Preparation

- Preparation time **45 mins**

Preparation

Chop the garlic and dice the onions.

Brush and slice the mushrooms.

Dilute stock in water.

Chop the green onion and tarragon leaves.

Cut the farmhouse bread into small cubes.

For the mushroom cream

In large sauce pot with oil, sweat the onions and the garlic, add the mushrooms and sweat them for 5 to 6 minutes. Add the herbs, the stock and bring to a boil, reduce heat and cook for 30 minutes. Smooth it with the hand blender, add the cream, season to taste and keep warm.

Topping

Melt the butter, then add the bread cubes and brown.

Add the pumpkin seeds at the end of cooking, along with a pinch of fleur de sel.

Remove from the heat and add the green onion and tarragon.

For the plating

Place the hot soup in a soup bowl, spoon the garnish over the top and finish with a dash of Balsamic caramel.

Bon appétit!