

# Mushroom cream with poached egg and prosciutto chips

**Recipe for 4 persons**

## 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

- 500 Gr Button mushrooms
- 2 Unit(s) White onion
- 4 Unit(s) Garlic
- 2 Sprig(s) Thyme
- 2 Unit(s) Bay leaf
- 1 Liter(s) Chicken stock
- 150 Ml Cream 35%
- 8 Sprig(s) Chives
  
- Salt and pepper
- Vegetable oil

### For the poached eggs

- 4 Unit(s) Egg
- 50 Ml White vinegar
  
- Salt and pepper
- Vegetable oil

### For the crispy prosciutto

- 6 Unit(s) Prosciutto
  
- Salt and pepper
- Vegetable oil

## Preparation

- Preparation time **45 mins**

### Preparation

Chop the garlic. Cut the onions in big pieces. Brush the mushrooms to clean, then cut them in big pieces. Finely slice the chives.

### 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.

### For the crispy prosciutto

Put the slices of prosciutto, between two sheets of parchment paper, between two baking trays and dry them in the oven for 10 minutes.

#### For the poached eggs

In a sauce pot, bring some water to a gentle simmer and keep the heat at medium high then add the vinegar. With a straining spoon, stir the water to make a circular current and put the eggs one by one, cook them for 2 to 3 minutes, remove them and place on a scott towel. Serve immediately.

#### For the plating

In a bowl/plate, put two ladles of hot soup in the bottom, the poached egg in the middle, break the prosciutto on top and finish with the chopped chives.

**Bon appétit!**