



# Father's day

## Mushroom soup

Preparation time	Cook time	Serves	Chill time
1.5 hours	12 minutes	10 portions	2 hours

### Wild mushroom soup

#### Ingredients

- 20g butter ■ 2 tbsp olive oil ■ 250g peeled and sliced onions ■ 5 crushed garlic cloves
- 800g mixed wild mushrooms ■ 400ml dry white wine ■ 2ltrs water ■ 25g Essential Cuisine mushroom stock
- 25g Essential Cuisine vegetable stock ■ 40g dried wild mushrooms ■ Good twist of freshly ground pepper
- Sea salt seasoned to your taste ■ 2tbsp chopped flat leaf parsley ■ 125ml double cream

#### Method

- Melt the butter and oil in a thick bottomed saucepan, add the onions and garlic, fry gently for 2-3 minutes until they start to soften but with not too much colour ■ Stir in the mushrooms, continue cooking for 5 minutes, stirring occasionally ■ Pour in the wine and stir in the Essential Cuisine mushroom stock mix and Essential Cuisine vegetable stock mix bring to the boil and simmer for 20 minutes or until all the ingredients are tender
- Liquidise the soup with a hand blender or food processor until velvety smooth. ■ Bring back to the boil, season to your taste with sea salt and freshly ground pepper, stir in the parsley and double cream

### Goats cheese croquette

#### Ingredients

- 150 grams soft goat's cheese ■ 1 egg beaten with 1 teaspoon milk ■ 25g Panko breadcrumbs
- 25g of Sosa air bag ■ Filippo Berio olive oil ■ freshly ground black pepper

#### Method

- Mash the goat's cheese in a bowl using a fork. Then season liberally with black pepper. Break off small pieces of the mixture and roll each piece between your palms into a ball ■ Place the egg and milk mixture and the breadcrumbs/air bag in separate bowls. Dip the goat's cheese balls into the egg and milk mixture, then into the breadcrumbs with the air bag, (optional to add a few Thyme leaves also) ■ Turning them to coat fully. Once all the balls are coated, pop them in the freezer for 15 minutes, to firm up ■ Place a frying pan on a medium-high heat and add a generous glug of oil. When hot, add the croquettes 5 at a time, turning them until golden all over (about 2 minutes). Pop them aside to drain on kitchen paper while you fry the next batch ■ Drain and serve



## Smoked bacon ketchup

### Ingredients

- 250g chopped dry cured smoked streaky bacon ■ 150g chopped shallots ■ 15g chopped garlic
- 150g tomato ketchup ■ 25g dijon mustard ■ 10g soy sauce ■ 30g brown sugar ■ 60g cider vinegar
- 10g Sosa ultratex ■ 150ml water

### Method

■ Add a bit of oil to a frying pan on a medium heat ■ Add the chopped bacon and cook until crispy, this should take about 5 minutes ■ Remove the bacon, add some more oil in the pan ■ Add the garlic and shallots to the pan, cook on a low heat for about 10 minutes ■ When the garlic and shallots are caramelised, add the rest of the ingredients into the pan and mix together ■ Turn up the heat and reduce the sauce mix by about quarter, this should take about 5 minutes ■ Add the bacon back into the pan, turn off the hob and leave to cool ■ Pour the sauce mix into a food processor with the ultratex and blitz together. Season with salt and pepper to taste.

### Assembly

■ Place the hot soup in a large rimmed bowl, place the croquette in the centre, top with the ketchup and a micro-leaf