



Mushroom soup with chocolate

Ingredients

- **80g Mushroom Premium soup (Art. 43724)**
- 1lt of water
- 200g of fresh mushrooms in slices
- 50ml of cream
- 60g of baking chocolate drops
- 200g fagotti al tartufo nero (boiled)
- 1 shot of cognac

Cooking instructions

1. Sauté the fresh mushrooms in a little olive oil for 2-3 minutes.
2. Pour on the cognac to finish, allow the alcohol to evaporate before adding the water, the Mushroom Premium Soup and the cream. Stir.
3. Allow to boil for 1 minute, remove from the heat and add the drops of chocolate and stir.
4. Serve the soup on pre-heated plates, having added the three stuffed fagotti al tartufo.

