Idiazábal cheese soup with mushrooms



Consejo del chef

Serve this soup hot with mushrooms and some black pepper to taste.

Raciones para 6

- ❑ 10ml
  Extra virgin olive oil
- ❑ 150g
  Mushrooms (any kind)
- ❑ 1/2
  Teaspoon of garlic salt
- ❑ 400g
  Idiazábal cheese
- ❑ 700g
  Cooking cream
- ❑ 30g
  Butter
- ❑ 1
  Gelatine leave
- ❑ Ground black pepper
- ❑ Fresh parsley

1. Wash and chop mushrooms. Stir fry in a skillet with olive oil and garlic salt. Remove from heat when the water seeps out. Set aside.
2. Heat the cooking cream in a saucepan and bring it to a boil.
3. Remove cheese rind and cut into pieces. Add to the saucepan together with butter. Cook over low heat for 15 minutes, stirring constantly until cheese is melted.
4. Add the gelatin leave and melt. Then, blend everything and our soup is done.

Chef's Notes

https://cookinglovers.teka.com/en/receta/crema-de-queso-idiazabal-con-guarnicion-de-setas/