

Idiazábal cheese soup with mushrooms

COOKING
LOVERS TESA



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/>

