



## 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

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<https://cookinglovers.teka.com/es/receta/crema-de-queso-idiababal-con-guarnicion-de-setas/>

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