

PORCINI AND POTATO SOUP



Chef: Giovanni Pace

Method

Serve 6

Prepare the stock following the instruction on the package. Meanwhile, peel the potatoes and cut them into cubes. In a saucepan heat some evoo and cook the garlic in it, add the potatoes and gradually add in the broth until they are cooked through. At this point incorporate the porcini sauce and the chopped parsley, leaving to simmer for a few more minutes. Transfer the soup into bowl and the croutons on top. Complete with grated parmigiano reggiano cheese, cracked pepper and a drizzle of extra virgin olive oil.

Gluten Free Method

Eliminare i Crostini per zuppa ed utilizzare Pane senza glutine tagliato a cubetti e tostato.

Menù Ingredients

800 g. Gransalsa di funghi porcini - Gransalsa sauce with porcini mushrooms - BV1

q.s. Grancuoco granulare - Grancuoco Granular Stock - BH1

Ingredients

q.s. Croutons

q.s. Salt

q.s. Parmigiano Reggiano cheese

500 g. Potato

q.s. Pepper

q.s. Garlic

q.s. Fresh parsley