

KANTARELL SOUP

1 liter freshly picked kantareller
1 tbsp butter
1 onion
2 cubes chicken stock
7,5 dl water
5 dl cream
salt och peppar
1 tbsp of cognac
(thyme or parsley)

1. Clean the Kantareller and cut them into pieces. Peel and finely chop the onion.
2. Fry the onion in the butter for a while, add the Kantereller and cook until softened and all excess water from the Kantareller has evaporated. Put a few Kantarells to the side for garnishing.
3. Add the remaining ingredients. Cook over low heat for fifteen minutes and remove any foam.
4. If you wish you can blend the soup a little, then add the cognac. Serve and garnish with Kantareller – for decoration you can add thyme or parsley.

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