

## **MUSHROOM VELOUTE**

**Serving 4**

**INGREDIENTS:**

**400 g aroma mushroom**  
**1 medium onion roughly chopped**  
**30 g butter**  
**25 cl single or double cream**  
**50 cl chicken broth**  
**1 garlic clove**  
**salt and pepper**

**PREPARATIONS:**

1. *In a high heat pan, add the butter. Once melted cook and stir continuously the mushroom, onions and garlic clove with salt and pepper. Do so until the mushroom have lost their water ( roughly 10 min).*
2. *Add the chicken stock and the water and bring to a boil and cook it for 15 min 3. Take the pot out of the fire. Add the cream, blend everything with a mixer, check the seasoning and serve.*