

# Cream of Mushroom Soup

with Cheesy Panini

hellóchef

Way tastier than from a tin and almost just as easy!

Cals 925 • Prot 32 • Carbs 60 • Fat 62

Vegetarian

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🕒 cook: 30 min

R3097





Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

| Soup                    | 2 ppl | 3 ppl | 4 ppl |       |
|-------------------------|-------|-------|-------|-------|
| Chestnut mushrooms      | 250   | 500   | 500   | Grams |
| Shallots                | 2     | 3     | 4     | Piece |
| Butter 4*               | 50    | 50    | 50    | Grams |
| Salt                    | 0.5   | 1     | 1     | Tsp   |
| Dried porcini mushrooms | 10    | 20    | 20    | Grams |
| Garlic powder           | 4     | 8     | 8     | Grams |
| Mushroom stock cube     | 0.5   | 1     | 1     | Piece |
| Water                   | 500   | 750   | 1000  | ML    |
| Soy sauce 9*, 10*, 11*  | 10    | 15    | 20    | ML    |
| Black pepper            | 0.5   | 1     | 1     | Tsp   |
| Cooking cream 4*        | 200   | 400   | 400   | ML    |
| Panini                  |       |       |       |       |
| Ciabatta 10*, 11*       | 1     | 2     | 2     | Piece |
| Fresh chives            | 15    | 15    | 15    | Grams |
| Dijon mustard 13*       | 6     | 9     | 12    | Grams |
| Grated cheddar 4*       | 60    | 90    | 120   | Grams |
| Grated mozzarella 4*    | 60    | 90    | 120   | Grams |
| Vegetable oil           | 1     | 1     | 1     | Tbsp  |

Allergens

\*4 Milk, \*9 Soya, \*10 Wheat, \*11 Gluten, \*13 Mustard

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

| Nutritional information | Per Serving* |
|-------------------------|--------------|
| Energy (kJ/kcal)        | 3849 / 925   |
| Fat (g)                 | 62.1         |
| of which saturates (g)  | 43.6         |
| Carbohydrate (g)        | 60           |
| of which sugars (g)     | 12.5         |
| Fiber (g)               | 5.8          |
| Protein (g)             | 31.8         |
| Salt (g)                | 3.2          |

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep

Roughly chop the **chestnut mushrooms**. Peel and finely slice the **shallots**.



2 Sauté

Heat the **butter** in a pot over a medium heat. Fry the **mushrooms** with a pinch of **salt** for 5 min. Remove a couple of **mushrooms** and reserve for garnish. Add the **shallots** and **dried porcini** and fry for 2 min.



3 Simmer

Add the **garlic powder, stock cube, measured water, soy sauce, salt** and **pepper**. Simmer, covered, for 20 min.



4 Prep panini

Meanwhile, slice the **ciabatta** open. Finely slice the **chives**. Mix the **Dijon mustard, chives** and **grated cheddar** with the **mozzarella**. Sandwich the **cheese** mixture in between the **ciabatta** halves.



5 Fry panini

Heat a drizzle of **oil** in a pan over a medium heat. Add the **ciabatta** sandwiches and place a smaller pan directly on top of them. Place a heavy weight (e.g. several cans) onto the smaller pan and fry for 3 min per side until golden. Keep warm.



6 Blitz

After 20 min, using a hand-held blender, blitz the **soup** for 2-3 min or until entirely smooth. Add the **cooking cream** to the pan and heat until hot. Season with **salt** and **pepper**. Slice the **panini** and serve on the side.