



A CAPPUCCINO OF MUSHROOMS – WITH TRUFFLE BUTTER!

Did you know that Germans eat more mushrooms than any other European nationals? Similar to Italy and France, Germany is home to hundreds of species of mushrooms – one can even go forest mushroom hunting nearby Karma Bavaria resort. In this edition, Chef Bjorn shares this delicious mushroom soup that features another favourite ingredient – truffle butter!

Says Chef Bjorn: ‘I love and work with mushrooms on a daily basis – chanterelle, oyster mushroom, champignon, porcino and especially the truffle mushrooms elevate every dish. Here in Bavaria mushrooms are particularly good this year because they need plenty of rain to grow, which we’ve had plenty of this season.’

Ingredients for the mushroom soup

White and brown mushrooms	1.5 kg
Truffle butter	80 gr
Whole milk	300 ml
Cream	300 ml
Margarine	100 gr
Pinch of salt	
Freshly grounded pepper	
Freshly grated nutmeg	

Technique

Cut mushrooms into small pieces and fry them in a pot with margarine until brown, then add salt, pepper, and the nutmeg. Put in milk, cream and truffle butter, and boil for 10 minutes. Then blend until the soup is finely pureed.



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Ingredients for the nutmeg foam

Whole milk	100 ml
Leek	1 stick
Pinch of salt	
Freshly ground pepper	
Freshly grated nutmeg	

Technique

Roast the stick of leek in the oven until it's completely black and dry. Now blend it into a fine powder. This will be used instead of the cocoa powder on top of a normal cappuccino. Heat up milk to 80°C together with the salt, pepper, and nutmeg. Now blend the liquid until a stable foam is created.

Presentation



Take a glass and pour in the mushroom soup, then fill up with the foam, and finally, sprinkle the leek ash powder in the centre on top of the foam.

Enjoy your special Cappuccino.