

*Choose natural Swiss premium quality*

**HACO** swiss



## Soups

Nothing works up an appetite better than an excellent starter.

### Beef Consommé

Serves 4

50g	butter
2g	minced garlic
50g	diced carrots
50g	sliced celery
50g	beef cubes
50g	julienned leeks
750ml	water
15g	<b>Haco Consommé</b>
1	carrot, cut into 4-cm batons
4	shiitake mushrooms
4	breadsticks, for serving
	Salt and freshly ground pepper, to taste

- Heat a saucepan with the butter and sauté the minced garlic until fragrant. Add in the diced carrots, sliced celery, beef cubes and julienned leeks and sauté for about a minute. Pour in 750ml water and bring mixture to a boil. Add in the **Haco Consommé**, stirring constantly until smooth. Strain the mixture through a chinois and return the beef consommé to the saucepan. Blanch the carrot batons and shiitake mushrooms in the beef consommé and season to taste with salt and freshly ground pepper.

Alternative cooking method:

- Place the butter and minced garlic into a bowl and microwave on high heat for about a minute. Remove, add in the rest of the ingredients and stir well. Return to the microwave oven on high heat for another 5 minutes. Remove and stir well, and return to the microwave oven on high heat for another 3 minutes. Strain the mixture through a chinois and return the beef consommé to the bowl. Add in the carrot batons and shiitake mushrooms and microwave on high heat for about 5 minutes, and season to taste with salt and freshly ground pepper.

To serve:

- Ladle the carrot baton, shiitake mushroom and beef consommé into each warmed serving bowl and serve with the breadstick.