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HACO swiss



Soups

Nothing works up an appetite better than an excellent starter.

Mushroom Soup With Seared Scallop

Serves 4

30ml unsalted butter, divided
100g assorted fresh mushrooms (shiitake, oyster, button, swiss brown — all diced)
1 thyme sprig
1 lemon, for juice
4 large scallops, rinsed, drained, and cut into halves
Salt and freshly ground black pepper, to taste

Mushroom Soup

80g **Haco Mushroom Cream Soup**
900ml lukewarm water
100ml fresh cream

- For the mushroom soup: Mix the **Haco Mushroom Cream Soup** and 900ml lukewarm water in a saucepan and bring liquid to a boil, stirring constantly until smooth. Reduce heat and simmer for about 7 minutes. Add in the fresh cream and bring mixture to a boil again, stirring occasionally. Transfer mixture to a food processor and pulse until smooth. Season to taste with salt and freshly ground black pepper.
- Melt a tablespoon unsalted butter in a sauté pan. Add in the assorted diced mushrooms and thyme sprig and sauté until mushrooms are quite dry. Add in the lemon juice and season to taste with salt and freshly ground black pepper. Remove the sautéed mushrooms from the sauté pan and set aside.
- Melt the remaining unsalted butter in a sauté pan and sear the scallops for about 60 seconds on each side. Remove and set aside to cool slightly.
- To serve: Place a tablespoon of sautéed assorted mushrooms in the centre of each serving bowl and top with a seared scallop and spoon the mushroom soup into the bowl.