

Porcini Mushroom Soup 牛肝菌浓汤



Ingredients:

Menu Porcini Mushroom Plain Slices, porcini mushrooms sauce, granulated bouillon concentrate, minced garlic, minced parsley, flour, medium-sized onion, butter or olive oil, salt, black pepper.

Preparation:

1. Sauté the onion in a small amount of butter or oil until translucent.
2. Add the porcini mushroom slices and delicately brown.
3. Add the Sauce foundation with porcini mushrooms and mix thoroughly with the flour, passing it through the strainer so as to avoid lumps.
4. Cook for a few minutes and add the Gran Cuoco bouillon concentrate.
5. Simmer after adding garlic and parsley. Season with salt and pepper to taste.
6. Serve the soup hot with crostini (toasted slices of bread) sautéed in butter.

配料: 美味牌油浸牛肝菌片，蘑菇酱，牛肉汤，碎大蒜，碎欧芹，面粉，洋葱，黄油或橄榄油，盐，黑胡椒粉。

制作方法:

1. 将黄油块或橄榄油在锅中加热，然后放入洋葱轻煎。
2. 将入牛肝菌片再轻轻翻炒。
3. 再倒入牛肝菌酱和面粉，彻底混合，避免结块。
4. 慢煮片刻，再倒入牛肉汤慢炖。
5. 然后撒上碎大蒜和欧芹，盐和胡椒粉即可。
6. 您可以搭配黄油吐司一同食用。

