



Recipe
**KISAG
KITCHEN**

MUSHROOM SOUP

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 1 medium onion
- 200 g mushrooms
- 20 g butter for sautéing
- 20 g flour
- 150 ml milk
- 200 ml vegetable stock
- 50 g sour cream
- 1 pinch of salt
- 1 pinch of pepper

PREPARATION

Finely chop the onion and sauté lightly in butter. Add the finely chopped mushrooms and sauté for about 3 minutes. Dust with flour and stir well.

Add the milk and vegetable stock and simmer on a low heat for 2 minutes, stirring constantly. Season to taste with the spices and sour cream. Now puree finely with a hand blender.

Strain the mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper 0.5 L. The Kisag Whipper Professional or Thermo are best suited.

Insert a Kisag Whipper Charger and shake vigorously 8-10 times.

Enjoy Cooking!