

Button mushrooms cream, smoked bacon foam and roasted pine nuts

Recipe for 4 persons

Description

Smooth button mushrooms cream, smoked bacon foam and roasted pine nuts.

Ingredients

For the mushrooms cream

- 400 Gr Button mushrooms
- 1 Liter(s) Chicken stock
- 1 Unit(s) White onion
- 4 Unit(s) Garlic
- 250 Ml Cream 35%
- 2 Sprig(s) Thyme
- 30 Ml Pine nuts
- 6 Sprig(s) Chives

- Olive oil
- Salt and pepper

Smoked bacon foam

- 100 Gr Smoked bacon
- 500 Ml Cream 35%

- Olive oil
- Salt and pepper

Preparation

- Preparation time **45 mins**

For the preparations

Brush and slice the mushrooms. Dice finely the onion, chop the garlic, the chive and the thyme. Roast the pine nuts in the oven for 4 minutes. Dice the bacon in small cubes.

For the smoked bacon foam

In a sauce pan, sear the smoked bacon, remove the fat and add the cream, and cook it slowly for 10 minutes. Smooth it with the hand blender, strain it through a chinois, put it in the syphon and cool it down in the fridge.

For the mushrooms cream

In a hot pot with a drizzle of olive oil, sear the onion, the garlic, the thyme and the mushrooms until a light coloration. Deglaze with the chicken stock and cook it on medium heat for 30 minutes, add the cream and smooth it with the hand blender, fix the seasoning.

For the plating

Put two loads of gaz in the syphon and shake it well. In a bowl plate, put some pine nuts at the bottom of the plate, pour the mushroom cream on the top, add the smoked bacon foam on the top and finish with the chop chive.

Bon appétit!