



Kaviari Maison

MUSHROOM VELOUTÉ

CAVIAR



RECIPE IDEAS

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Mushroom Velouté

Serves four

Preparation time: 20 min

Cooking time: 30 min

1 yellow onion · 500 g mushrooms · 100 g celeriac · ½ garlic clove · 50 g butter · thyme sprigs · 1 L vegetable stock · **125 g Baenki caviar** · salt · pepper · finely chopped chives

Peel and finely slice the onion. Clean and slice the mushrooms, cut the celeriac into pieces and crush the garlic.

Melt the butter in a saucepan, then gently sauté the onion, garlic and celeriac over low heat for 5 minutes.

Add the mushrooms and cook for a further 5 minutes.

Pour in the vegetable stock and add the thyme sprigs. Bring to the boil, then cook for 20 minutes. Remove the thyme sprigs, blend until perfectly smooth and adjust the seasoning if necessary.

Pour the velouté into bowls, spoon the caviar over the top and finish with a sprinkling of finely chopped chives.



Kaviari
PARIS