

Amanita Caesarea Mushroom Cappuccino, topped with salty whipped cream and Amanita Caesarea mushroom powder, and served with small Alsace ginger croutons

(Recipe for 4 people – Preparation time: 15 min – Cooking time: 1 h 30)



Use the [creamy mixed mushrooms soup with Amanita Caesarea powder](#) prepared in the previous recipe, and pour this hot soup into cups, glasses and plates.

Put on each of them a beautiful spoon of salty whipped cream (obtained from 20cl - 2 large tablespoons - of very cold liquid cream, adding a pinch of salt and pepper) and sprinkle some of our [Amanita caesarea powder](#).

Serve with small Alsace gingerbread croutons, either as an appetizer or as a small, simple and delicious starter.

You can also make the same recipe using our [dried porcini](#) with our [porcini powder](#), or our [dried chanterelles](#) with our [chanterelles powder](#), or our [dried horn of plenty mushrooms](#) with our [horn of plenty mushrooms powder](#), or our [dried morels](#) with our [morels powder](#), or even our [dried little mushrooms](#) with our [little mushrooms powder](#), or finally our [dried mixed mushrooms](#) with our [shiitake powder \(mushrooms powder for mother-in-law\)](#).

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