

Creamy Soup with mixed mushrooms & Amanita Caesaria powder

(Recipe for 4 people - Preparation time: 15 min - Cooking time: 1h30)

Peel 8 medium sized potatoes, wash them and cut them into cubes.

Add sliced leek, shallot and cover with water or vegetable/chicken broth, according to your taste.

Put one 90g pack of our [dried mixed mushrooms](#) and 2 teaspoons of our [Amanita caesarea powder](#).

Cover and cook at low heat about 1:30, ensuring that there is always enough liquid.

When cooked, season with our [salt with forest mushrooms and herbs](#), add 10 cl thick cream (1 heaping tablespoon) and blend the soup until it is very creamy, and serve with whipping cream.

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 little mushrooms](#) with our [little mushrooms powder](#), or even our [dried morels](#) with our [morels powder](#), or finally our [dried mixed mushrooms](#) with our [shiitake powder \(mushrooms powder for mother-in-law\)](#).

