



MUSHROOM CAPPUCINO WITH CRISPY BACON BY MORGAN MAFIOLY

Ingredients (For 4 people)

- 1.2 kg white and brown button mushrooms
- 250 g common mushrooms
- 150 g sliced smoked bacon
- 3 dl water
- 3 dl 35 % fat cream
- 20 g chervil
- 20 g walnut oil
- 100 g sandwich bread
- 1 clove of garlic
- 2 cl sherry vinegar
- Salt and pepper

Preparation:

Wash and mince 1 kg of button mushrooms. Steam, covered, until they release their water. Pass the cooking juice through a sieve and reserve it.

In a saucepan, reduce the cooking juice by half. Add the cream and reduce by a quarter. Season. Pass through a sieve and pour into a siphon. Add 2 gas cartridges. Chill in the refrigerator.

Fry the bacon until crispy. Drain on kitchen paper. Chop to form bacon bits.

Wash the remaining mushrooms. Cut them into quarters and sauté them in a hot pan. Deglaze with sherry vinegar.

Cube the sandwich bread. Sauté it in a pan with the oil and garlic.

Place the mushroom emulsion in soup bowls. Add the bacon bits, sautéed mushrooms, button mushrooms and croutons. Garnish with sprigs of chervil and a dash of walnut oil.