

# Mushroom soup with crispy bacon and popcorn

Total time **30 mins** 5 mins preparation time 25 mins cooking time

Nutritional facts (per portion):  
**1,543 kJ / 369 kcal**

Fat: **30.2 g** Protein: **10.2 g**  
Carbohydrates: **16.3 g**

## INGREDIENTS

2 portion(s)

|                 |                                                |
|-----------------|------------------------------------------------|
| <b>150 g</b>    | boletes (or chanterelles)<br>/ mushrooms       |
| <b>0.5</b>      | onion                                          |
| <b>2</b>        | cloves garlic                                  |
| <b>30 g</b>     | butter                                         |
| <b>700 ml</b>   | vegetable stock                                |
| <b>0.25 tsp</b> | turmeric                                       |
| <b>0.25 tsp</b> | pepper                                         |
| <b>1 tbsp</b>   | sour cream                                     |
| <b>1 tsp</b>    | horseradish                                    |
| <b>2 tbsp</b>   | <u>Kikkoman Naturally<br/>Brewed Soy Sauce</u> |

To serve:

|               |                                   |
|---------------|-----------------------------------|
| <b>50 g</b>   | slices smoked bacon               |
| <b>20 g</b>   | popcorn                           |
| <b>1 tbsp</b> | fresh parsley                     |
| <b>1 tbsp</b> | fresh dill                        |
| <b>1 tbsp</b> | chopped jalapeno chilli<br>pepper |

## PREPARATION

### Step 1

Clean and slice the mushrooms. In a saucepan, fry the mushrooms in butter together with the onion and finely chopped garlic. Pour in stock, season with turmeric and pepper and cook for 20 minutes. Mix the sour cream with horseradish and Kikkoman soy sauce. Add to the soup and cook for another 1-2 minutes.

### Step 2

Fry or grill the bacon slices until golden brown and crisp.

### Step 3

Serve the soup with bacon slices, popcorn, parsley, dill and jalapeno peppers.