KIKKOMAN

Spicy gombaleves (Hungarian mushroom soup)

Total time **25 mins** **15 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
1,617 kJ / 387 kcal

Fat: **17.1 g** Protein: **11.6 g**
Carbohydrates: **45.3 g**

INGREDIENTS

2 portion(s)

Sweet potato ponzu cream:

100 g	sweet potato
	Salt
1	garlic clove
1 tbsp	sambal oelek (or harissa, sriracha, tomato purée or red pepper purée)
2 tsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
2 pinch	chilli flakes

Soup:

1	shallot
1	small garlic clove
250 g	mushrooms (e.g. chestnut mushrooms, oyster mushrooms)
1 tsp	Kikkoman Toasted Sesame Oil
3 tsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
1 tbsp	flour
500 ml	water
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
	Freshly ground pepper to taste
2 tbsp	vegan crème fraîche
0.5 tsp	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

100 g sweet potato - Salt - **1** garlic clove - **1 tbsp** sambal oelek (or harissa, sriracha, tomato purée or red pepper purée) - **2 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **2 pinch** chilli flakes
Cook the sweet potatoes in salted water for about 10 minutes, until tender. Drain, then mash with the garlic, sambal oelek, the Kikkoman Lemon Ponzu and the chilli flakes until smooth.

Step 2

1 shallot - **1** small garlic clove - **250 g** mushrooms (e.g. chestnut mushrooms, oyster mushrooms) - **1 tsp** Kikkoman Toasted Sesame Oil **1 tsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
Finely chop the shallot and garlic. Cut the mushrooms into bite-sized pieces, then fry them with the shallot and garlic in the heated Kikkoman Sesame Oil in a saucepan until golden. Stir in 1 tsp Kikkoman Ramen Soup Base.

Step 3

1 tbsp flour - **500 ml** water - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
Dust with the flour and sauté briefly. Pour in the water and the Kikkoman Ramen Soup Base, bring to the boil and cook for about 10 minutes.

Step 4

2 tbsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon Freshly ground pepper to taste - **2 tbsp** vegan crème fraîche - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce

Additional:

1	punnet cress
100 g	seeded baguette
1 tsp	toasted white sesame seeds
1 tsp	toasted black sesame seeds

Season the soup with the Kikkoman Lemon Ponzu and pepper. Mix the vegan crème fraîche with the Kikkoman Soy Sauce, then stir into the soup.

Step 5

1 punnet cress - **100 g** seeded baguette - **1 tsp** toasted white sesame seeds - **1 tsp** toasted black sesame seeds

Cut the cress from the punnet. Slice the baguette, spread with the sweet potato cream and top with the cress. Ladle the soup into cups, sprinkle with the sesame seeds and serve with the baguette.