



## CHICKEN SOUP WITH MUSHROOMS AND WILD RICE

10 min 50 min easy 6 portions

### INGREDIENTS

50 g anari cheese, cut into pieces  
 50 g halloumi cheese, cut into pieces  
 120 g onions, cut into halves  
 1 garlic clove  
 60 g butter, cut in pieces  
 300 g mushrooms, medium size, cut in slices  
 300 g chicken breast, cut into pieces 5-6 cm  
 100 g carrots, cut in slices  
 30 g celery cut in slices  
 1 tsp fresh thyme, leaves only, extra for garnishing  
 1 tsbp homemade vegetable stock  
 625 g water  
 100 g wild rice  
 100 g milk or fresh cream  
 1 tsp salt  
 1 tsp pepper

### PREPARATION

1. Place anari and halloumi into mixing bowl and chop **10 sec/speed 6**. Transfer into a bowl and set aside.
2. Place onion, garlic and 30 g butter into mixing bowl, chop **5 sec/speed 5** and sauté **5 min/120°C/speed 1**.
3. Add mushrooms and sauté **3 min/120°C/reverse/spoon speed**. Transfer to simmering basket and strain.
4. Place chicken and 15 g butter into mixing bowl and sauté **5 min/120°C/ reverse/spoon speed**.
5. Add carrots, celery, thyme, remaining 15 g butter and sauté **3 min/120°C/ reverse/spoon speed**.
6. Add vegetable stock paste, water, sautéed mushrooms, rice and cook **20 min/100°C/ reverse/spoon speed**.
7. Add milk, reserved grated cheese, salt and pepper and cook **1 min/100°C/ reverse/spoon speed**.
8. Serve immediately.

### USEFUL ITEMS

bowl